

# THE NATIONAL PROVISIONER

APRIL 17 • 1943

Leading Publication in the Meat Packing and Allied Industries Since 1891

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TRADE MARK

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**MORE TIME** IN THE CARS

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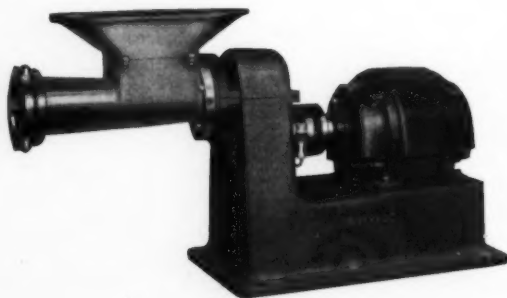
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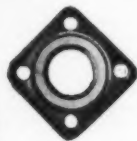
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York men have always made the finest machinery and equipment they knew how. And this is fortunate for present users who must keep these units functioning beyond a normal span. Protect that good fortune. Look for trouble before it happens. Check up on your needs today and get your orders to us. York Ice Machinery Corporation, York, Pennsylvania.



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**YORK** REFRIGERATION AND AIR CONDITIONING FOR WAR  
HEADQUARTERS FOR MECHANICAL COOLING SINCE 1885



# THE NATIONAL PROVISIONER

Volume 108

APRIL 17, 1943

Number 16

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE



**THE GLOBE**  
4000 PRINCETON AVENUE



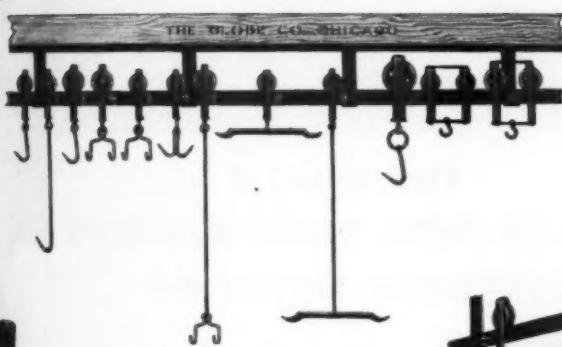
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## with more efficient **TRACKING**

Unless hangers and carcasses move swiftly through one department after another, precious minutes . . . precious hours are lost to production. Man-power is wasted! Producing equipment is slowed down! All Globe Tracking Equipment is built to smooth the way, wherever installed, for speedy day-after-day movement of meat products throughout the plant.

Globe's basic principle is ingenious design and highest quality materials. From an order for a single meat hook, to one for a complete tracking installation—Globe customers are assured of careful, intelligent handling of the orders to their utmost satisfaction.

Economies in time and man-power are assured with Globe service. Let us help you with your tracking problems.



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At left are illustrated twelve standard Globe trolleys. All Globe trolleys are smoothly finished throughout. Climbing on curves or at switches is prevented by rounding and slightly beveling wheel grooves. Run on either  $\frac{3}{8}$ " or  $\frac{1}{2}$ " tracking.

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This cage is particularly adapted for use in transporting and storing of offal from the killing floors to the coolers where it is essential that the product be hung and properly spaced for ventilating purposes. Especially well-suited for livers, tails, tongues, etc. Heavy duty construction for longer life!



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Years of service have unquestionably proved the practical value of all Globe switches.



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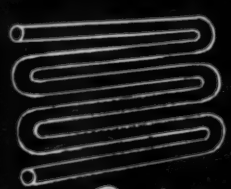
Selection of track hangers, including bog and bleeding rail hangers.

**28 Years**

**GLOBE COMPANY**

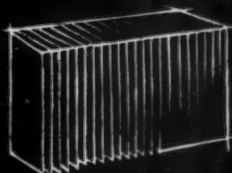
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OF SERVING THE MEAT PACKING  
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EQUIPMENT



*Tubing*

+



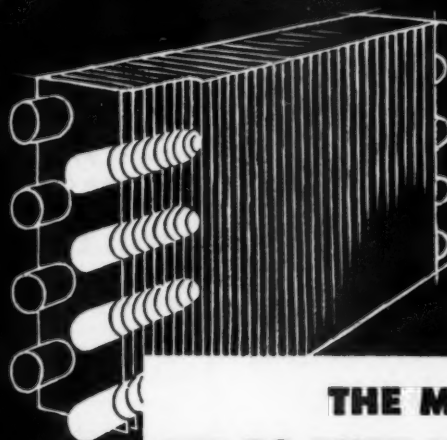
*Fins*

+



*Pressure*

=



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*A* HEAT transfer surface is no better than the bond between fins and tubes. Marlo tubes are rolled to their fins by expanding them under extreme pressure. The result: a most efficient thermal and mechanical bond with greater flexing resistance.

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## ARMSTRONG'S CORKBOARD AND CORK COVERING AVAILABLE FOR ANY USE

WITH the reserve stock piles of cork now large enough to meet emergency requirements—and enough cork arriving regularly to meet both war and civilian needs—the government has lifted its restrictions on the use of cork for low temperature insulation. This is important news, because it means that you can now obtain Armstrong's Corkboard and Cork Covering for all war work and also for roof insulation, the insulation of air conditioning equipment, and all other uses previously banned.

Since June 1941, Armstrong's Corkboard and Cork Covering have been reserved for important

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Armstrong's engineers will be glad to give you the full benefit of their long experience in handling insulation problems. For complete information about Armstrong's Insulations—Corkboard, Cork Covering, Mineral Wool Board, and Foamglas—write Armstrong Cork Co., Building Materials Division, 6504 Concord St., Lancaster, Pa.

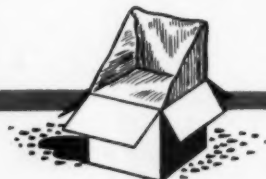
**ARMSTRONG CORK COMPANY**  
*Insulation*  *Headquarters*

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## **A STURDY BARREL COVER!**

Duralex provides an economical, neat and exceptionally strong barrel covering to take the place of burlap. This tough material is of specially made laminated paper consisting of two layers of leathery crinkled kraft between which is applied a heavy layer of asphaltum. The result is a dust proof, moisture proof covering of astonishing strength easy-to-handle and easy-to-apply. Available in cut-to-size barrel covers printed, if you wish, with your name or trade mark in multiple colors.



**BOX** and barrel lining. Used as a lining for barrels and boxes Chase Saxo-liners (crinkled or crinkled and pleated paper) waxed or unwaxed offer many advantages over old-style methods. They help preserve freshness and keeps contents neat and clean.



**CHASE** crinkled paper meat covers, because of unusual strength, flexibility and resistance to wear and tear, provide a highly satisfactory covering material . . . economical and convenient. Obtainable in made to size covers, sheets, or in yardage form.

FULL DETAILS  
ON REQUEST.  
WRITE FOR  
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**WE'RE GOING TO  
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BY AIR CONDITIONING THAT  
PART OF OUR PROCESSING—  
AT THE EARLIEST WE CAN!**

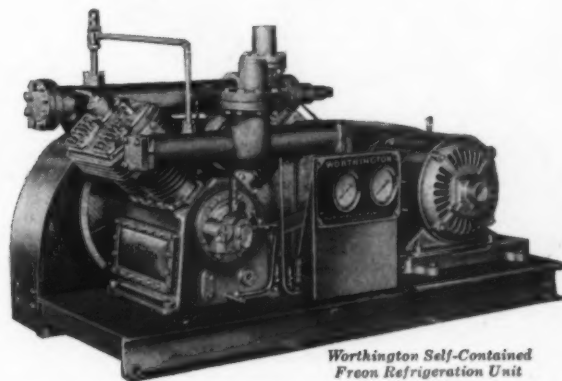
**IF I WERE YOU, I'D PUT  
IN A CALL TO WORTHINGTON  
AND GET SOMEBODY  
OVER HERE—AND START  
MAKING PLANS**



## **Soundly Engineered in Every Size**

*Small units and large, complete  
with all accessories*

The food plant engineer will be the first to recognize in Worthington Refrigeration and Air Conditioning Equipment designs, the same engineering thoroughness which has made the name, Worthington, one which comes first to mind when pumps are mentioned. Compressors and auxiliary equipment are standard-



*Worthington Self-Contained  
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ized in a range of sizes from which all requirements can be met. Our engineers are ready to collaborate with you in planning for a specific operating condition. Write us: Worthington Pump and Machinery Corporation, Harrison, New Jersey . . . Offices and Representatives also in Principal Cities.

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# **WORTHINGTON**

  
*Refrigeration*

**AND AIR CONDITIONING**

Making sausage for the armed forces? Then use Armour's Natural Casings and be sure of meeting requirements!



## Armour's Natural Casings

*For Bologna that Sells . . .*

*and Keeps On Selling!*

• Naturally, you're looking for repeat business on the bologna you make.

That's where Armour's Natural Beef Middle Casings come into the picture.

For these natural casings give bologna real eye-appeal . . . real sales-appeal in a dealer's meat case!

You see, bologna packed in Armour's Natural Beef Middle Casings has that plump, firm, well-filled look that customers want in sausage.

And, too, Armour's Natural Casings help keep bologna fresh and flavorful longer, because they lock in all the rich goodness of the sausage itself . . . provide real protection against drying out.

Armour can supply you with uniformly graded, imperfection-free Beef Middles in the quantity you need. We honestly believe you can buy no finer casing for quality bologna that sells . . . and keeps on selling!

*Armour and Company*

## U. S. Grading Now Required for Lamb

**C**OMPULSORY government grading of all lamb and mutton carcasses sold by packers and wholesalers was ordered last weekend by OPA through Amendment 3 to Revised MPR 239. The amendment, which became effective April 10, also changed the regulation in other ways to bring it more nearly in line with the trade practices in the marketing of lamb and mutton.

The Department of Agriculture has expanded its staff to assume the grading task. Government grading will be compulsory now for all except farm slaughterers and farmers who do some limited custom slaughtering. These are required to grade in accordance with government standards and mark with OPA grade letters, any dressed lamb or mutton which is the product of their slaughter when that dressed meat enters trade channels. Temporary exemptions from government grading will be granted to commercial slaughterers by the Department of Agriculture whenever it is unable to supply official graders.

The grades are those established by the Department of Agriculture. For lambs, for example, the Department's grades and the corresponding OPA grade letter designation are: Choice or AA; Good or A; Commercial or B; Utility or C, and Cull or C. Yearlings are graded Choice or A; Good or B; and Commercial, Utility and Cull, C. Mutton is graded Choice and Good or S; Commercial or M and Utility and Cull, R. The regulation sets specific prices for each grade.

### Other Changes Listed

Other changes effected are as follows:

One allows sellers who perform the initial icing of lamb and mutton carcasses, before they are taken over by the railroads for shipment under the f.o.b. pricing system, to pass on the actual cost of this service by adding it to their maximum prices. Once the lamb or mutton is aboard a refrigerator car, the railroad is responsible for the re-icing and its cost is charged by the railroad to the buyer.

Another extends to restaurants and other purveyors of meals exemption from price control for prepared lamb or mutton sold for off-the-premises consumption. The General Maximum Price Regulation already provides such an exemption for foodstuffs under its provisions.

A third, in recognition of the fact that, in some market areas, sales by peddler trucks driven by driver-salesmen are important elements in the distribution of meat, especially to the smaller retailers in outlying sections, al-

(Continued on page 35.)

## Meat Trade More Normal Under Rationing, But Trouble Looms

**T**HE third week of consumer meat rationing (the first week in which retailers have had to pay points for their meat) was fairly quiet and distribution appeared to be proceeding more normally than it has for some time in the past. However, some developments indicated that there may be serious trouble ahead for the meat rationing program.

With the adjustment of consumer and trade point values on sausage and some other meats early this week (see page 12) so that their point costs are brought more nearly in line with consumer ideas and the point values of their meat constituents, these specialties began to move more normally and there have been fewer complaints of product backing up and of cut-point selling.

There are reports that consumer point values on ham ends and butts have discouraged buying of these items.

Shortages have eased in most areas, at least temporarily, and Arizona, one

of the "bad" spots, is said to be receiving considerable product from outside the state as a result of the issuance by OPA of Amendment 3 to Revised MPR 148, Amendment 5 to Revised MPR 169 and Amendment 2 to MPR 239. These amendments (see page 25) permit regional OPA offices to make temporary regional price adjustments in ceilings on beef, veal, pork and lamb and mutton to the extent necessary to cover increased transportation charges resulting from emergency shipments to shortage areas.

### See More Liberal Policy

It is apparent that OPA is adopting a slightly more liberal policy in respect to ceilings, and the FDA toward restriction order quotas, in order to bring about better regional distribution of meat and to avoid the public clamor which would arise if consumers found their coupon currency did not have a meat backing.

The rationing program appears to be threatened from several directions, however, and some observers believe action must be taken to avoid dislocations resulting from the following factors:

1.—The government must resume heavy meat purchases in the near future. Current slaughter and meat production are at a somewhat low level and there is some doubt whether the government can fill its requirements if civilian distribution continues at the rate permitted by present point values.

2.—Retailers in some areas are said to be ignoring the rationing program, in whole or in part, and have been selling product without requiring surrender of points by consumers, or have been cutting point values freely. While some such activity was expected during the first two weeks of rationing, these dealers will soon be unable to buy meat, unless they buy it through illegal channels.

3.—Enforcement of rationing and the restriction order is said to have been made more difficult by rather free granting of slaughter permits by the U. S. Department of Agriculture war boards under FDO 27. It is reported that some war boards have been liberal in granting permits to small slaughterers, butchers and farmers and that, as a result, it may be difficult to insure that these operators conform with rationing regulations and to enforce quotas. Thus they might constitute a semi-legalized source of meat which retailers could sell point free.

4.—Postponement of the new dollars-and-cents retail ceilings on beef, veal,

### CUSTOM SLAUGHTERING RULES NOT RELAXED

There has been no relaxation of provisions covering custom slaughterers in maximum price regulations covering pork and beef at the wholesale level, the Office of Price Administration emphasized this week.

OPA's statement was designed to clear up misunderstanding following issuance of the definition of "slaughterer" in FDO 28 of the Food Distribution Administration. The Department of Agriculture is cooperating with OPA to help spread word to all slaughterers that provisions of Revised MPR 169 and Revised MPR 148 were not affected by the recent FDA action.

Custom slaughterers—those who slaughter cattle or calves as a service for the purchaser—are required to remit an amount sufficient to make the cost of dressed beef or veal carcasses, or wholesale cuts from them, equal to, or less than, what the cost would be if the purchaser bought the carcass or cuts at the slaughterer's maximum. (Section 1364.401 paragraph D of MPR 169).

The provision in the pork regulation is similar. (Section 1364.22 paragraph G-4 of MPR 148).

Restrictions in Restriction Order 1 on quotas also remain in effect, i. e., any custom slaughtering for others counts against the quota of the slaughterer.







# Don't Neglect Hand Truck in Plant Upkeep

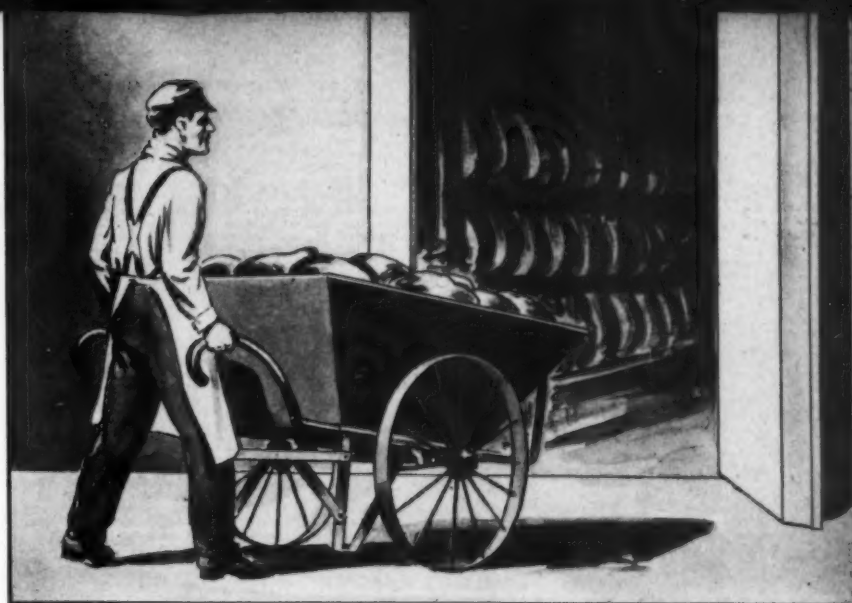
THE use of hand trucks in the meat plant is usually taken as a matter of course. In normal times, only a moderate amount of attention is usually given to the proper handling and maintenance of such equipment. Neglect of hand trucks at any time is a mistake, but under present conditions correct usage and careful handling, coupled with proper upkeep, are imperative. Many hand truck parts—particularly those containing strategic materials such as rubber—are now difficult or impossible to obtain.

Often a common cause of hand truck failure is the attitude of those employees who handle the trucks day after day, giving little thought to the fact that they are potentially responsible for most of the casualties which befall this type of equipment. Unless cautioned to handle the equipment carefully, a careless worker may go about the plant banging into doors and door jams and other parts of the building, instead of easing the truck through doors and taking care not to side-swipe other pieces of equipment or building supports.

## Bad Floors Ruin Trucks

Management too, must take its share of blame for hand truck failure; floor irregularities, such as holes in concrete floors, broken out paving blocks and improperly constructed platforms tend to place an undue amount of strain not only on hand truck wheels and running gear, but also on the frame and body, which undergoes shaking and twisting when these conditions are allowed to exist.

One manufacturer reports that hand dump trucks, particularly those used to charge cookers through domes projecting through the floors, are abused more than any other type. He contends that truck manufacturers have done everything possible to reinforce the noses of



such trucks and suggests that in some instances, loading hoppers fitted on the domes tend to lengthen the service to be obtained from them.

Management and employee alike must remember that there is a load limit for each and every type of truck used in the meat plant. In order to prolong the life of this equipment, load limits must be respected at all times. Overloading is the cause of numerous truck failures, since it places undue strain on wheels, axles and the superstructure of the truck as well. It is more economical in the long run to load the truck under its maximum capacity than to overload.

An excellent practice to assist operators to obtain the maximum life from hand trucks is to have each piece of equipment undergo a systematic check-up at regular intervals. After each truck has been inspected and the defects listed, repairs should be made as soon as possible. If this is inconvenient at the time, the faulty trucks should be taken out of service until they are repaired, so that no injuries and loss of time may be caused by a possible breakdown. When checking the trucks, the inspector should watch for broken wheels or tires, bent, broken or loose frame supports, loose or broken handles, loose bands and loose or missing nuts, bolts or screws.

Each hand truck or other piece of trucking equipment in the packer's plant is equipped with wheels built to carry a definite capacity. Large diameter wheels are considered more efficient for moving materials than smaller wheels. Truck wheels are made in many different weights for the same wheel

## BUMPS SHORTEN TRUCK LIFE

All types of hand trucks and other wheeled equipment should be handled with care in view of present difficulty of replacement. Banging trucks into walls, doors, etc., hastens day when they can no longer be kept in service.

size and diameter. Abuse through overloading is probably the most common cause of wheel damage. Replace wheels which have chipped rims or flanges and also those with broken spokes, as the vibration and jar from the damaged wheel can shake the entire truck into a loosened condition.

## Replacing Wheels

If it becomes necessary to replace wheels and there is any doubt as to the ability of the wheels furnished with the truck to carry the load, replace with heavier wheels and thereby eliminate, if possible, future wheel difficulties. Wheels with rubber tires are less likely to break than those not so equipped, unless the loaded trucks have been allowed to pass over a broken floor which has seriously chipped the tires. Rolling over any sharp piece of wood or metal will also gouge pieces of rubber out of the tire and cause the truck to run unevenly, thus making it more difficult for the operator to handle it surely and safely.

(Continued on page 27.)



## LITTLE THINGS THAT COUNT

Few types of meat plant trucks have as many bolts, shelves and other parts to work loose as this slatshelf model (left), but all must be kept tightened up for maximum service and efficiency. When not in service, trucks should be "parked" (right) where they are not likely to be rammed and damaged by other plant traffic.



# Amendment 6, MPR 169

(Continued from page 12.)

5. §1364.451 (a) (4) is amended to read as follows: (a) Pricing instructions. (4) Except as permitted in paragraph (1), (m), (n), (o) or (p) of Schedule I (§1364.452), regardless of any contract, agreement or other obligation, no person shall sell or deliver any beef or any part or portion of any beef carcass and no person in the course of trade or business shall buy or receive any beef or any part or portion of any beef carcass unless such beef or part or portion is a beef carcass or a beef wholesale cut as defined in §1364.455, for which applicable prices have been established.

6. §1364.451 (a) (5) is added to read as follows: (5) On and after April 14, 1943, regardless of any contract, agreement or other obligation, no person shall sell or deliver any ground, chopped or comminuted meat containing any proportion of beef or any miscellaneous beef item and no person in the course of trade or business shall buy or receive any ground, chopped or comminuted meat containing any proportion of beef or any miscellaneous beef item unless such ground, chopped or comminuted meat is ground beef and such miscellaneous beef item is a miscellaneous beef item as defined in §1364.452(p), for which applicable prices have been established.

7. The Table in §1364.452 (d) (2) is amended to read as follows: (d) Zone 4. (2) Beef carcasses and beef wholesale cut prices applicable in Zone 4. Subject to the provisions of paragraph (k) the applicable zone prices for Zone 4 are as follows:

	Choice or AA	Good or A	Commercial or B	Utility or C	Cutter, Canner or D	Bologna bulls (Equivalent Cutter and Canner grade)
<b>STEER OR HEIFER</b>						
Beef carcasses or side.....	\$22.00	\$21.00	\$19.00	\$17.00	\$14.50	\$16.00
Hindquarter .....	24.75	23.25	20.50	18.00	14.50	16.00
Forequarter .....	19.50	19.00	17.75	16.25	14.50	16.00
Round .....	24.25	22.75	20.25	17.50	.....	.....
Trimmed full loin.....	32.50	30.25	25.75	22.25	.....	.....
Flank .....	15.50	13.50	13.50	12.50	.....	.....
Flank steak .....	25.00	25.00	25.00	25.00	.....	.....
Short loin .....	37.75	35.00	29.75	25.25	.....	.....
Sirloin .....	28.25	26.50	22.50	19.75	.....	.....
Cross cut chuck.....	20.00	19.50	18.25	16.50	.....	.....
Regular chuck .....	20.50	20.00	18.75	16.75	.....	.....
Brisket .....	17.50	17.50	15.50	15.50	.....	.....
Fore Shank .....	12.50	12.50	12.50	12.50	.....	.....
Rib .....	20.25	24.75	22.50	19.75	.....	.....
Short plate .....	14.75	14.75	14.50	14.50	.....	.....
Back .....	22.00	21.25	19.75	17.50	.....	.....
Triangle .....	19.00	18.50	17.50	16.00	.....	.....
Arm chuck .....	19.50	19.00	18.00	16.25	.....	.....

(All prices are on dollars per hundredweight bases; the price for any part of a hundredweight shall be reduced accordingly.)

8. The table in §1364.452 (d) (3) is amended to read as follows:

(3) Kasher beef wholesale cut prices applicable in Zone 4. Subject to the provisions of paragraph (k) of this §1364.452 and paragraph (b) of Schedule III (§1364.454), the applicable zone prices of kasher wholesale cuts for Zone 4 are as follows:

	Choice or AA	Good or A	Commercial or B	Utility or C	Cutter, Canner or D	Bologna bulls (Equivalent Cutter and Canner grade)
<b>STEER OR HEIFER</b>						
Forequarter .....	\$20.25	\$19.75	\$18.50	\$17.00	\$15.25	\$16.75
Triangle .....	19.75	19.25	18.25	16.75	.....	.....
Cross cut chuck.....	20.75	20.25	19.00	17.25	.....	.....
Regular chuck .....	21.25	20.75	19.50	17.50	.....	.....
Brisket .....	18.25	18.25	16.25	16.25	.....	.....
Fore Shank .....	13.25	13.25	13.25	13.25	.....	.....
Short plate .....	15.50	15.50	15.25	15.25	.....	.....
Arm chuck .....	20.25	19.75	18.75	17.00	.....	.....
Rib .....	27.00	25.50	23.25	20.50	.....	.....

(All prices are on dollars per hundredweight bases; the price for any fraction of a hundredweight shall be reduced accordingly.)

9. §1364.452 (m) (2) is amended by adding a new column to the table to read as follows:

(2) The maximum f.o.b. boning plant price for frozen boneless beef (Army specifications) in each of the following price zones shall be:

Price Zone	Grade
	Utility or C
1 .....	\$25.75
2 .....	25.00
3 .....	24.00
4 .....	24.00
5 .....	24.50
6 .....	24.75
7 .....	25.00
8 .....	25.25

9 .....	25.50
10 .....	25.75

(carload or less than carload quantities; in dollars per hundredweight)

10. §1364.452 (m) (3) is amended to read as follows:

(3) "Frozen boneless beef (Army specifications)" as used in this paragraph (m) means beef, frozen and boneless, derived from steers and heifers of the grades good, commercial or utility and satisfying the specifications and requirements contained in "C.Q.D. No. 110—Specifications for Beef, Boneless, Frozen" issued May 11, 1942, by the Chicago Quartermaster Depot of the U. S. Army. Any frozen boneless beef which has been rejected by the purchasing agency of a war procurement agency shall not be sold as frozen boneless beef (Army specifications).

11. §1364.452 (p) is added to read as follows:

(p) Ground beef and miscellaneous beef items. (1) On and after April 14, 1943, regardless of any contract, agreement or other obligation, no person shall sell or deliver any ground beef or miscellaneous beef item, and no person in the course of trade or business shall buy or receive any ground beef or miscellaneous beef item at a price higher than the maximum price permitted therefore in subparagraph (p) (2) of this section.

(2) Subject to the pricing instructions contained in paragraph (a) of §1364.451 the maximum price for ground beef or each grade of miscellaneous beef item shall be the applicable zone price determined in accordance with the provision of said paragraph (a) of §1364.451 and specified in subparagraph (p) (3) hereof, minus the required deductions, if any, specified in this paragraph (p)

ture not higher than minus 10 degs. F., and the maintenance of the product in a thoroughly frozen condition until delivered to the buyer's place of business.

(7) "Miscellaneous beef item" means and is limited to any of the following items meeting the following minimum specifications:

(i) Full Trimmed Beef Tenderloin. "Full beef tenderloin" means the tenderloin and caudal muscle with the attached side strip muscle lying inside of the full loin, cut and trimmed as hereinafter required. The tenderloin shall be removed from the full loin by cutting along the inside of the chine bone following the formation of this bone from the tip of the loin or at the point where the thirteenth rib joins the thirteenth thoracic vertebra to the end of the chine bone or at a point adjacent to the fifth sacral vertebra and by a cut at the butt end of the tenderloin which shall be made along the hip bone following the natural seam (or line seam) in the sirloin end of loin. Full trimmed beef tenderloin shall be void of any head muscle and all the excess fat shall be removed from the back of the tenderloin so as to expose the gland which lies about 6 in. forward from the butt end of the tenderloin. All the fat lying beyond the exposed gland shall be trimmed down to a point that in no case shall extend beyond three quarters of the length of the entire tenderloin.

(ii) Corned Boneless Brisket (deckle on). "Corned boneless brisket" means that part of the trimmed brisket which has been cured after all the bones, and intercostal meat have been removed. The fat along the sternum edge of the corned brisket shall not exceed 3/4-in. and all rough fat and ragged pieces of meat from the bone and skin side of boneless brisket shall be removed. The web muscle (full lip) shall be left attached with the thin tissue edge trimmed to expose the narrow portion of lean meat. The cured weight of corned boneless brisket shall not exceed the green weight by more than 10 per cent.

(iii) Corned Boneless Brisket (deckle off). "Corned boneless brisket (deckle off)" means corned boneless brisket with the deckle removed. The deckle means the thin top layer of fat meat and tissue lying in the breast bone (sternum) side of the brisket.

(iv) Corned Boneless Short Plate. "Corned boneless short plate" means that part of the trimmed short plate which has been cured after the skirt (diaphragm), skirt fat and all bones have been removed. The fell shall be stripped from the flank side of the plate and all fat exceeding 1/2-in. shall be removed. The weight of corned boneless brisket shall not exceed the green weight by more than 10 per cent.

(v) Cured Beef Hams (insides, outside, knuckles). "Cured beef hams (insides, outside, knuckles)" means the cured three natural muscle pieces into which the round is separated after the rump, shank and femur bone (round bone) have been removed.

The "knuckle" shall be separated by cutting through the natural muscle seam between the knuckle and outside muscle on the one side, and the knuckle and the inside muscle on the other side leaving 1 1/2-in. of the wedge shaped piece of the meat from the overlapping inside muscle attached to the knuckle. The patilla (or knee cap bone) may be left on the knuckle.

The "insides" and "outsides" pieces shall be separated by a cut starting at the terminus of the gambrel cord separating the shank end portion equally between the inside and outside, and continuing in a straight line to a point on the rump end which is just barely on the outside edge of the large muscle seam that is visible at this end. The gland which lies in the center between the inside and outside muscles shall be cut through so as to leave a portion of this gland in both muscles. All cod or udder fat and all other fat in excess of 3/4-in. shall be removed. The cured weight of beef hams shall not exceed the green weight by more than 10 per cent.

(vi) Corned Short Plate (bone in). "Corned short plate means a cured short plate with all the diaphragm (skirt) and diaphragm (skirt fat) and all loose trimmings removed. The cured weight shall not exceed the green weight by more than 6 per cent.

(vii) Dried beef (insides, outside, knuckles). "Dried beef (insides, outside, knuckles)" means cured insides, outside or knuckles of the beef ham, which have the moisture content reduced so that the resulting weight is not in excess of 65 per cent of the green weight, but in no event shall the moisture content exceed 2.5 times the protein content.

12. §1364.455 (a) (18) is added to read as follows:

(18) "Club cattle or calves" means any cattle or calves which have been bred, raised and fed, or fed only, by a member of a 4-H or F.F.A. club under the supervision of the extension service of the United States, or by an individual participating in a vocational agricultural project under the supervision of a vocational agricultural teacher in any recognized vocational agricultural department, and which have been certified in writing to conform to the provisions hereof by the supervisor, club agent, agricultural county agent or vocational agricultural project teacher under whose supervision such cattle or calves were bred, raised or fed.

13. §1364.477 (a) (3) is amended to read as follows:

(3) "Processed products" means cured, pickled, spiced, smoked, dried or otherwise processed beef and/or veal, including sausage containing any proportion of beef or veal. Provided, That any beef carcasses or cut thereof including any beef wholesale cut which has been boned as permitted





supplies in relation to present and prospective numbers of livestock on farms.

As a result of this reexamination, certain courses of action have been determined:

1. —Current prices for livestock are above the levels reflecting a proper relationship to the existing wholesale meat ceilings. The administration does not contemplate any change in the level of either wholesale or retail meat ceilings.

The meat rationing program, together with the vigorous enforcement measures which are designed to keep meat supplies moving through legitimate trade channels, will have the effect of bringing about a better balance between available supplies and civilian, military and other requirements. This is expected to result in lower prices for all classes of livestock as these programs become fully effective.

However, if these measures do not result in a downward adjustment in hog prices in a reasonable time, it will be necessary to adopt ceiling prices on live hogs. In view of the exceptionally acute situation resulting from present relatively high hog prices, procedures for placing ceiling prices on hogs are now being worked out for use if and when necessary. Recent hog prices have been \$1.00 to \$1.50 per cwt. above levels reflected by current wholesale pork ceilings.

The recently announced support price

for hogs at \$13.25 per cwt. is being increased to \$13.75 per cwt. until September 30, 1944.

These companion measures are designed to effect a reduction in current prices for live hogs while at the same time assuring producers of equitable relation between hog prices and feed prices in order that production may be maintained insofar as feed supplies permit.

Administrative problems, said the Department of Agriculture statement, do not permit quick action on live cattle prices, but immediate consideration is being given to alternate methods of establishing effective readjustment of such prices if the existing measures do not prove effective.

### Feed Imports Planned

2. —Steps are being taken to import feed in sufficient volume from Canada and Australia to supplement feed supplies in the northeastern, southeastern and southwestern coast areas. This will reduce some of the strain on the American transportation system and make available additional feed grain supplies. If necessary in order to make adequate supplies of corn available for feed outstanding corn loans will be called.

3. —In the event that these measures do not result in sufficient supplies of corn becoming available to take care of immediate industrial requirements, pres-

ent commercial stocks of corn will be requisitioned for use by essential war industries.

Although feed grain supplies are now large, if farmers carry out their current intentions to increase hog production and meet the goals for other livestock, present indications are that existing reserve feed supplies will have to be drawn upon during the feeding year beginning this coming fall. In case of any drought or shortage in feed grain yields in 1943, an actual shortage of feed grains might develop during the feeding year 1943-44. Despite the present large supplies of feed grains, corn has not recently moved freely through normal trade channels and shortages have developed in many cases.

4. —In view of the present feed prospects, hog producers are advised not to increase breeding for 1943 fall farrowings by more than 15 per cent above the 1942 level. The 1943 spring pig crop was 24 per cent above the 1942 spring pig crop. An increase of only 5 per cent in fall farrowings would be required to meet the overall goal of 15 per cent increase in 1943 over 1942.

5. —The present ceiling prices on corn allow for a seasonal adjustment in corn prices at one cent a month from May 1 to October 1 to cover storage charges. Corn has been held in storage to take advantage of this allowance under existing regulations. The Office of Price Administration is adjusting its ceilings in the surplus producing area to allow the maximum seasonal price at this time in order to encourage the immediate resumption of the movement of corn through trade channels. There will be no further change in the seasonal price of corn.

All possible steps authorized by law will be taken to stabilize present levels of feed prices particularly in the major dairy and poultry producing areas. The recent action of Congress in authorizing continued sale of wheat for feed will help in attaining this objective.

The effect of this program is to bring about a reduction in the cost of corn being made available for processing for human consumption, and forestalls the increase in dairy and poultry feed prices in the deficit feed consumption areas which would have occurred under present ceilings.

These courses of action are being taken with the full concurrence of the Office of Price Administration. They are in conformity with the President's Executive Order of April 8 and will cause no increase in the cost of living.

### BURNS & CO. NET HIGHER

Burns & Co., Ltd., Canadian meat packing organization, reports a net profit of \$322,396 on its 1942 operations, as against \$97,421 in 1941. The profit amounted to 1/2c on each dollar of turnover, according to the report. During the year, the company and its subsidiaries paid out \$646,500 in taxes, exclusive of sales taxes, compared to \$193,000 in 1941.

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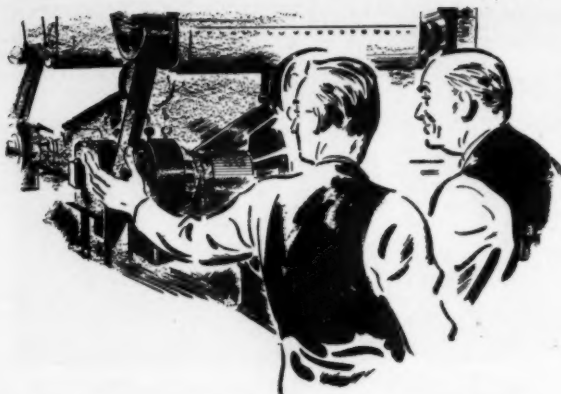
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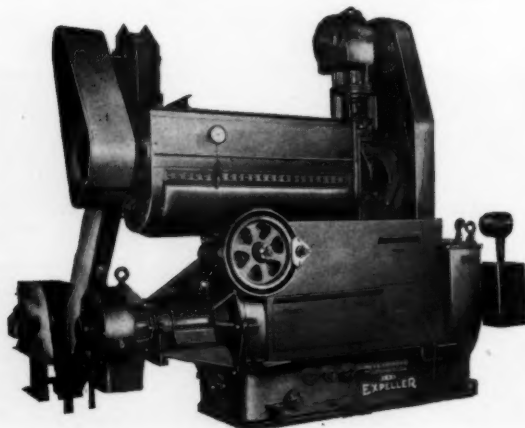


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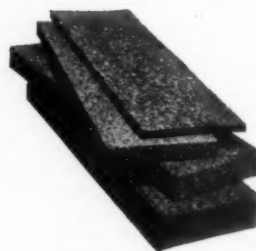
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# Up and down the MEAT TRAIL

## Personalities and Events of the Week

Bill Whorley, 25, Swift & Company cattle buyer in South America, is reported to be on his way back to the States to join the Army. According to his mother in Los Angeles, he is coming on horseback and is expected to arrive in about a year. With his Argentine pinto, "Cayuse," for company, Bill has crossed the South American continent and is now threading his way up the West Coast. Ahead of him are Andean mule trails, the jungles of Ecuador, the central American countries, the length of Mexico—and his draft board. "Bill isn't trying to evade the draft," his mother explained. "If he had stayed in the Argentine he would have been deferred indefinitely." Bill plans to write a book about his trip—if the Army gives him time.

Out of every 100 Americans, 82 would be willing to stay on a rationing system after the war to help feed starving people in other countries, according to a recent nation-wide survey by the National Opinion Research Center, University of Denver.

Two Pueblo, Colo., wholesale meat firms, the Elliot Packing Co. and Donohue Brothers, recently closed their doors, reporting that they were unable to operate profitably under OPA price squeezes and regulations.

Rebuilding of the seven-story cooler and freezer building at the Iowa Packing Co., Des Moines, is nearing completion. The project, started in the fall of 1941, has progressed slowly because most of the facilities were continued in use during construction.

Two meat companies, T. A. Jones and Sons and the Riverside Packing Co., Paducah, Ky., have resumed operations after having been barred from slaughtering during the latter part of March by the OPA because they exceeded their first-quarter ration quotas.

A two-alarm fire swept through the offices of the Federal Packing Co., New Haven, Conn., causing damage estimated at between \$7,000 to \$10,000. The fire was confined to the front of the building and did not reach precious meat stocks.

Thos. E. Wilson, chairman of the board, Wilson & Co., announced on April 13 that the board of directors had elected Martin H. Kennelly a director to fill the vacancy caused by the death of John P. Harding. Mr. Kennelly is president of Werner Bros.-Kennelly Co., Chicago, and head of Allied Van Lines.

Kern County Fertilizer Co., Bakers-

field, Calif., is the firm name under which L. A. O'Neil has published an intention to conduct business.

Wiltshire Meat Co., Los Angeles, Calif., is the firm name under which Fern Goldring has published an intention to conduct business.

Plans are being made for the rebuilding of the C. E. Cast packinghouse, Mecca, Calif., which was recently destroyed by fire with a loss estimated at \$85,000.

A building permit has been issued for construction of an addition to the plant of the Inland Fertilizer Co., Los Angeles. The new addition will cost approximately \$3,000.

Work is nearing completion on repair to a warehouse of John Morrell & Co. at Minneapolis, Minn., William J. Junior, branch manager, announces. The project, costing about \$3,000, includes replacing of posts and girders on the first floor of the brick warehouse building.

Construction is nearing completion on a \$45,000 locker room and cafeteria at the Swift & Company packing plant in S. St. Paul, according to C. A. Cushman, manager.

A fire of undetermined origin at the Pacific Rendering Co., Seattle, Wash., destroyed a cooker house and valuable equipment which had been recently in-

stalled. The damage was estimated at several thousand dollars.

Philadelphia hotels, clubs and restaurants have agreed to have meatless days on Tuesdays and Fridays.

Fire recently destroyed the plant of the Wickham Packing Co., Kilgore, Tex., causing a loss estimated at more than \$50,000. Several hundred head of hogs and more than 100 head of cattle, butchered a few days earlier, were also included in the loss.

In announcing Canadian meat rationing in the House of Commons on March 31, Hon. J. L. Ilsley, minister of finance, said the matter of increased meat rations for workers in various occupations had received consideration by a committee of nutrition experts and that rationing on the basis of occupation is deemed unnecessary from the standpoint of nutrition.

Five more employees of John Morrell & Co. are eligible for the American Meat Institute's 25-year award, it is announced. They are J. C. Cook, Sioux Falls, Rex Roberts, Carlton J. Taylor and Harry L. Byrum, all of Ottumwa, and Jessie McPherson Downie, Liverpool, England.

North Texas Agricultural College farm students, under the guidance of their instructor, J. L. Owens, acting



ARMY-NAVY "E" TO ARMOUR CHICAGO PLANT

Major-Gen. C. L. Corbin, Asst. to the U. S. Quartermaster General, Washington, D. C., presented the Army-Navy "E" to Armour and Company Chicago officials and employees on April 13. The Armour Laboratory was cited for its production of ligatures and other medical supplies. Shown in photo (l. to r.) are Commanders W. B. Beecham and J. A. Field; Brig.-Gen. Joseph Barzynski, Chicago Quartermaster Depot; Maj-Gen. Corbin; Geo. A. Eastwood, Armour president, and W. H. Sapp, general manager, Chicago plant.



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head of the college agriculture department, recently completed slaughtering, cutting and curing 50 hogs which produced 12,500 pounds of cured pork.

Meatless Tuesdays have been adopted by hotels, coffee shops and cafes in Oklahoma City, Okla.

William Sherman Page, 47, former butcher for the Hahn Packing Co., Johnstown, Pa., died recently at his home. He was a veteran of World War I.

Carl F. Danner, president, American Hide & Leather Co., Boston, is among candidates for the board of directors of the United States Chamber of Commerce. Nineteen directors will be elected at the chamber's thirty-first annual meeting at New York late this month.

Vandenburg Packing Co., National City, Calif., is the firm name under which Andrew Williams has published an intention to conduct business.

Charles M. Waddell, 58, for more than 30 years a salesman for Armour and Company at National Stockyards, E. St. Louis, Ill., died recently.

The municipal council of St. John, N. B., has issued a public notice to all wholesale meat dealers who are planning to use a new municipally built and operated abattoir at St. John, to file with the acting county secretary an estimate of their requirements. Wholesale meat dealers of the city and county of St. John are affected by the notice.

Samuel L. Trotsky has applied to the Marion County Plan Commission, Indianapolis, Ind., for a variance from the county zoning ordinance to permit operation of a horse meat abattoir on his mink farm. The processed meat will be sold as dog and cat food.

Fire swept through the motor room of the Staten Island Packing Co., Stapleton, N. Y., badly damaging refrigeration equipment. Leon Mailman, head of the firm, estimated the damage at from \$10,000 to \$15,000.

Gene Pryor, 67, retired Oklahoma City pioneer stockman, died recently following a brief illness. He had been associated with the Oklahoma City stockyards as a feeder and trader from the time the yards were established until about 20 years ago.

An overheated smokehouse was responsible for a fire which destroyed 7,500 pounds of bacon at the Kuhner Packing Co., Fort Wayne, Ind., recently. It was estimated that 15,000 families were without their usual portions of bacon as a result of the loss.

A. E. Werscheid has purchased a slaughterhouse and seven acres of land located east of Beardstown, Ill., it is announced.

Collection of scrap metal by Swift & Company plants and oil mills throughout the nation has yielded more than 7,000,000 lbs., the company announces. The wartime collection of scrap rubber has accumulated more than 105,000 lbs. Scrap metal collections since August, 1942, have totaled 6,163,666 lbs. in the company's meat packing plants, 59,320

## Armour Vet of World War I Helps Boost Yanks' Morale

George Damsel, general manager, Armour and Company, St. Joseph, Mo., is keenly aware of the importance of a soldier's mail. During the last war, when he was a sergeant in the Engineer Corps, one of his duties was to hand out mail. He learned how despondent a soldier can get when the Army postmaster says, "Sorry, nothing today."

To see that that doesn't happen, Mr. Damsel has undertaken the task of keeping in touch with plant employees now in the armed forces. All letters coming into the plant bearing the "free"

postmark of the Army first go to the desk of his secretary, Miss Flossie McQueen, who checks them against her list before passing them on to their respective departments. In this way she has been able to collect the addresses of all but 80 of the plant's 275 men in service.

Miss McQueen's mailing list is then sent along with a letter prepared by Mr. Damsel to each Armour Service man from the St. Joe plant, so that each may know where the other men are stationed. In this manner the men can keep in touch with one another as well as with the plant. "One day nearer victory" is Mr. Damsel's slogan that goes under the dateline of each serviceman's letter.

lbs. in dairy and poultry plants, 222,470 lbs. in vegetable oil mills and 617,130 lbs. in fertilizer plants.

Alfred H. Benjamin, jr., vice president, Anglo-American Trading Corporation, 89 Broad st., New York City, was killed in action on March 8 in North Africa, where he was serving as staff sergeant with the American armed forces. Sgt. Benjamin enlisted immediately following the Japanese attack on Pearl Harbor and was recently cited for bravery. The War Department reports that he was buried abroad with



SGT. BENJAMIN

full military honors. He is survived by his father, Alfred H. Benjamin, with whom he was associated in business, his mother, a sister, Mrs. Dorothy B. Harding, and his widow, Mrs. Ann Gordon Curie Benjamin.

P. W. Seyl, treasurer, J. A. Hafner, executive department, and L. W. Dolly, general superintendent's office, all from Wilson & Co, Chicago, were visitors to New York recently.

L. R. Vear, hotel department, Swift & Company, Chicago, spent a few days in New York during the past week.

J. P. Ellis, manager, carlot sales department, John Morrell & Co., New York, has joined the U. S. Maritime Service as warrant officer. Mr. Ellis has been with Morrell for 18 years, starting with the company at Ottumwa and being transferred to New York four years ago.

Leonard Slotkowski, general manager of the Slotkowski Sausage Co., 2017 W. 18th st., Chicago, reports that the firm is celebrating its twenty-fifth anniversary in business this year. The company head is Joseph Slotkowski.

John F. Sells has assumed the title of comptroller of John Morrell & Co., relieving J. W. Mock, officer and director of the company, from the duties connected with that position so that he can devote full time to the responsibilities of secretary and director, and

to supervising all company tax matters. These duties have been increased by recent changes in federal and state taxes imposed on corporations. W. C. Mullin has been named to succeed Sells as general office manager, supervising the offices of the company.

W. A. Johnson, canned meat department, Wilson & Co., Chicago, was a visitor to New York during the past week.

Another visitor to New York last week was M. L. Westerling, soap department, Swift & Company, Chicago.

The J. Herman sausage firm, Pittsburgh, Pa., after losing its four drivers to war duties, mailed out more than 200 double post cards explaining its delivery situation to patrons located in New Castle, Sharon and Erie, 115 miles distant. Now, according to Leo Herman of the firm, clients are coming to Pittsburgh to pick up their own merchandise. By delivering to distant clients twice their regular quotas at one time, the company is reducing trips by its patrons to one every two weeks. Sgt. Manuel Herman, Camp Picard, Va., plans to visit the plant when he returns home for a furlough April 22.

Dwight T. Westerdahl, S. St. Paul, Minn., has been detailed to assist E. O. Pollock, administrator of the Great Lakes regional office of the Food Distribution Administration, with technical phases of livestock and meat work, particularly in connection with the administration of FDO 26 and 27. He was previously in charge of the livestock market news and grading office at St. Paul. Mr. Westerdahl will make his headquarters at 5 S. Wabash ave., Chicago, in his new capacity.

John E. Hughes, treasurer of the Hughes-Curry Packing Co., Anderson, Ind., during the past 30 years, died recently. Mr. Hughes with his two brothers, Charles and Walter Hughes, with the late Thomas Curry founded the company. He is survived by his widow, one daughter and four brothers.

Charles M. Trunz, vice president, Trunz, Inc., pork packers, Brooklyn, N. Y., has been promoted to a captaincy in the U. S. Army. Captain Trunz, a well known figure in the meat industry, received an indefinite leave of absence from his company several months ago in order to serve with the armed forces.

# BASIC FACTS ABOUT ULTRAVIOLET LAMP INSTALLATIONS IN COOLERS

By A. R. DENNINGTON  
Lamp Division, Westinghouse Electric  
and Manufacturing Company

**E**XPERIENCE accumulated over a period of several years has proved that selective ultraviolet radiation is of considerable benefit in postponing the deterioration of meat in storage. The beneficial effect is due to the ultraviolet radiation inactivating or killing microorganisms and mold spores floating in the air or lodging on meat surfaces.

The reduction in the seeding of spoilage organisms and the setting up of an environment unfavorable to their development provides another element for prevention of spoilage in addition to controlled temperature, controlled humidity and controlled air circulation. None of the four elements enumerated can be eliminated or greatly changed from a definite ratio without introducing conditions which are detrimental to the condition of the meat.

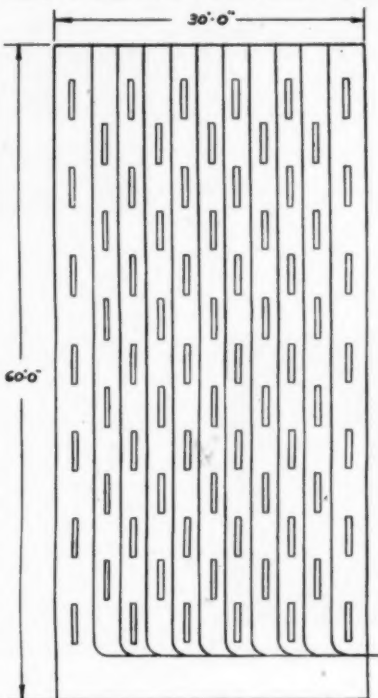
For optimum results where ultraviolet radiation is utilized, the temperature should be maintained between 38 and 42 degs. F., which is low enough to keep the meat firm and maintain bloom but not so low as to freeze the moisture out of the air if there is sufficient coil surface in the cooling equipment. The relative humidity should be maintained within the range of 85 per cent to 95 per cent for best maintenance of color and minimum surface drying and loss of weight.

## Circulation of Air

Air circulation should be constant, not exceeding about 30 linear feet per minute over the meat in the cooler. It is desirable to force the air over the cooling surfaces at higher speeds, in order to provide more efficient exchange and prevent frosting of the coils. Coil temperatures should always be such that the equipment operates on a defrosting cycle; that is, any incipient frost formed during the running time should be completely melted during the period the compressor is idle.

The number of Sterilamps required will vary somewhat with the conditions in the storage room. Where the rails are about 11 ft. from the floor it is necessary to space the lamps more closely than in a room in which the meat rails are only 8 ft. from the floor. The mounting height for the lamps in the first case is 12 ft. as they must be placed above the meat rails and in the second case they would be 9 ft. from the floor. As the intensity varies approximately inversely as the square of the distance, the intensity of radiation at the floor with the 12 ft. mounting height is  $\frac{9}{16}$  as great as with the 9 ft. mounting height if the number of lamps is the same in the two cases.

To compensate partially for the difference in mounting height, number of lamps should be increased from one 30-



**TYPICAL INSTALLATION**

Arrangement of Sterilamps in a cooler measuring 60 by 30 ft. is illustrated above. Lower photo shows lamps installed in meat plant beef cooler.



in. lamp for about 30 sq. ft. of floor area to one 30-in. unit for about 25 sq. ft. of floor. The actual number required may be modified by the number and arrangement of rails. The lamps should be placed midway between rails and in large coolers the lamps in one row should be between those in the adjacent row to give as uniform radiation as possible without excessive intensity at any point.

The body of the lamp fixture is 6 in. in width and 44 in. long and contains the necessary transformer, receptacles or sockets and wiring from transformer to sockets. The transformer box contains a switch which disconnects the primary circuit when the cover of the box is opened. This safety feature prevents the removal or replacement of a lamp while the current is on as the socket cannot be slipped back without opening the cover of the transformer box.

Fixtures are to be connected to the 60-cycle alternating current supply circuit in the same way as any lighting fixture. The opening in the transformer box is for  $\frac{1}{2}$ -in. conduit or BX. The fixtures should be mounted on a board so as to close in the upper part of the body and thus reduce the danger of moisture condensing on the upper surface and dripping into the transformer box. The number of fixtures on any one circuit should not exceed 20.

## Power Requirements

Each fixture equipped with a 30-in. lamp requires approximately 25 watts. However, because of low power factor of the transformer, the current required per fixture is  $\frac{1}{2}$  ampere at 115 volts. In determining the size of wire needed to supply a given number of fixtures, the half ampere per fixture must be considered. An installation of 50 SB-30 fixtures complete with lamps therefore takes a line current of 25 amperes but the watt hour meter will register at the rate of 12.5 watts. The power factor

in large installations may be corrected by connecting a capacitor of the proper size across the supply line.

Fixtures must always be connected to an alternating current circuit. The transformers normally supplied are designed for 60 cycles 110-120 volts but several other transformers are available for different frequencies and voltages.

## REFRIGERATING DATA BOOK

The fifth edition of "The Refrigerating Data Book," published by the American Society of Refrigerating Engineers, will be off the press May 1. This basic work has long been accepted as an authoritative handbook in the refrigeration and air conditioning industries.

The entire Data Book has been revised and rewritten; the fifth edition is a more complete treatment of the previous volume I.

All chapters and data present practical information based on current practice; the latest refrigerant tables, for example, give the characteristics of commonly used refrigerants down to temperatures as low as -100 degs. F. Theoretical explanations of the principles of refrigeration and air conditioning are presented with analyses, examples, problems, solutions and illustrations. The Data Book may be used as a text-book for engineering schools and Army and Navy classes, as well as a daily reference book.

The text section covers 510 pages. Editor-in-chief of the new Data Book is David L. Fiske, secretary, American Society of Refrigerating Engineers.

## FLASHES ON SUPPLIERS

**THOMAS TRUCK & CASTER CO.**—J. Faulkner Thomas, president, Thomas Truck & Caster Co., Keokuk, Ia., announces that the company has acquired the stock of the Buffalo Pulley & Caster Co., Buffalo, N. Y. The Thomas firm acquires complete possession of the business, including a two-story factory building fully equipped for manufacture of casters as well as truck wheels. The Buffalo plant will be a separate corporation known as the Buffalo Caster & Wheel Corp. J. Faulkner Thomas is president and Lyle B. Miller of Keokuk is secretary and treasurer.

**B. F. GOODRICH CO.**—T. G. Graham, vice president, B. F. Goodrich Co., announces that the following Goodrich men have assumed posts in organizations administrating the nation's synthetic rubber program: W. R. Hucks, manager of the raw materials division, will be assigned to the operating division of the Rubber Reserve Co.; R. G. Boyd, manager of planning and scheduling in the tire division, has been assigned to the allocation division of the War Production Board; and R. J. Hull, assistant manager of compounding in the Goodrich tire division, will serve on

the staff of the rubber administrator.

## REJOINS GLOBE

The Globe Co., Chicago, announces that Jacob A. Lissner will again represent the organization in the southwestern section of the country, with headquarters at St. Louis. "Jake" is well known to members of the trade, having previously handled this same territory for the company.

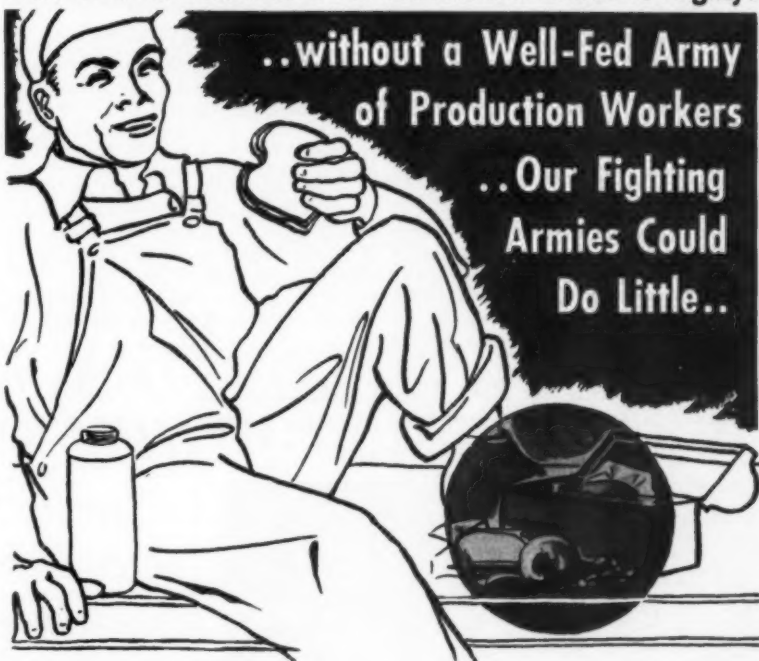


JAKE LISSNER

## MINERAL WOOL STANDARD

The National Bureau of Standards, U. S. Department of Commerce, in cooperation with the Industrial Mineral Wool Institute, announced recently the successful establishment of "Commercial Standard CS 105-43, Mineral Wool; Loose, Granulated or Felted Form, in Low-Temperature Installations." The standard covers both cold storage area and pipe line mineral wool insulation and is based on extensive research by engineers comprising the Institute's specifications committee. Mineral wool products supplied by the manufacturer as specified in the standard, the Institute says, assure the consumer of a quality product.

## Food is a WEAPON...and REFRIGERATION makes it Mighty!



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Do Little..

REFRIGERATION takes on an EXTRA wartime burden today . . . Compensating for rationed canned and processed foods . . . Preserving and making available more fresh foods to maintain the health, strength and energy of war workers.

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Vilter Award for outstanding Achievement in War Production.





## Recent War Agency Orders Affecting the Meat Industry



**B**Y liberalizing the 1943 quotas on tinplate-rubber closures for glass containers for several meat industry products, the War Production Board's new amendment of Conservation Order M-104 will permit expansion in production of these items in glass containers in 1943. Under M-104, as amended, 1943 packing quotas for dried beef and lamb's tongue in glass containers will be unlimited; previously the dried beef pack had been limited to 75 per cent of 1941 and lamb's tongue to 100 per cent of 1942.

The 1943 packing quotas on other meat industry products (employing tinplate-rubber closures and glass containers) are as follows: Beef extract and beef gravy, unlimited; boned chicken and turkey, unlimited; pickled pig's feet and cutlets, unlimited; chili con carne, packed without beans and containing not less than 50 per cent meat, unlimited; meat loaf containing not less than 90 per cent meat, unlimited; meat spreads, unlimited; chopped luncheon meat, unlimited; vienna style sausage, unlimited; tongue, unlimited.

The following packing quotas relate to the total number of closures and cans used for packing the products: Corned beef hash, 100 per cent 1941; Philadel-

phia scrapple, 50 per cent 1942; tamales, 100 per cent 1941.

Any person packing any product in cans during the calendar or seasonal year, who, because he converts such pack or part of it from cans to glass containers, does not use the entire number of cans which he would be permitted under any limited quota specified in Order M-81, may use two closures for each can so not used.

Other recent orders and statements by the War Production Board, Office of Price Administration, Office of Defense Transportation and other war agencies, which are of interest to the meat packing and sausage manufacturing industry, follow:

**HIDES.**—Allocation of cattle hides under Conservation Order M-194, and distribution of cattle hide leather to sole cutters, shoe repair shops, and the belting and wetting manufacturing industries were discussed at meetings of five tanning and leather industry advisory committees and WPB officials in Washington recently. Committee members expressed concern over the supply of hides. Randolph Butler, chief of the leather section, WPB, said that WPB will continue to allocate hides equitably among tanners. He added that any in-

crease in the allocation depends upon an increase in the livestock kill and imports.

**HORSEMEAT.**—Horsemeat, whether sold for human or animal food, will be brought under nationwide, uniform, dollars-and-cents ceiling prices on April 20, OPA announced this week. Maximum prices are established in MPR 307 for wholesale and retail transactions. No differentials are made for grade. The new ceilings include allowances for freezing, wrapping and packing for domestic shipment. Maximum prices for slaughterers or wholesalers, f.o.b. seller's shipping point, follow:

Carcass, side, or any portion or cut derived therefrom .....	7.50 per cwt.
Boneless horsemeat .....	11.50 per cwt.
Ground horsemeat (boneless) .....	12.00 per cwt.
Ground horsemeat (bone-in) .....	10.00 per cwt.
Ground horsemeat sealed in 1 lb. glass containers .....	5.00 per can of 36 cans

For canned horsemeat products, maximum prices for slaughterers or wholesalers, f. o. b. shipping point, are:

One pound can containing not less than 80% ground horsemeat .....	\$ 5.50 per can of 48 cans
One pound can containing not less than 40% ground horsemeat .....	3.50 per can of 48 cans
Seven pound can containing not less than 80% ground horsemeat .....	5.00 per can of 6 cans
Seven pound can containing not less than 40% ground horsemeat .....	3.25 per can of 6 cans

**PD-1A.**—Business firms who normally apply for priority assistance on Form PD-1A were warned this week by WPB that, beginning April 15, only applications made on the revised version of that form issued January 16, 1943, will

## "STANDARD" DATA BOOK GIVES COMPLETE INFORMATION ON POWER AND GRAVITY CONVEYORS



Send for Bulletin NP2 — "Conveyors by Standard" — a valuable reference book on conveyors and conveying methods — including power and gravity conveyors, spiral chutes. Contains helpful information on the application and planning of conveyor systems.

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all with changeable blades.

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be considered. Supplies of the new forms are available in WPB field offices. PD-1A applications must be filed with the field office nearest the person seeking priority assistance.

**REEFERS.**—A saving of 44,595,000 empty refrigerator car-miles during the four-month period from September 1, 1942, to December 31, 1942, resulted from operation of the refrigerator car pool created last fall through joint action of ODT, ICC and the Association of American Railroads. The record by months shows a progressive decrease in the empty ratio, the average for the last four months of 1942 being 70.1 per cent of empty to loaded car-miles as compared with 76.1 per cent for the same 1941 period. The increase in empty mileage reflects a direct increase in the availability of cars for loading.

### OPA TO ALLOW PRICE ADJUSTMENT ON MEAT FOR SHORTAGE AREAS

Temporary regional adjustments in ceiling prices for beef, veal, pork and lamb will be authorized to encourage shipments into areas where there are critical shortages of meat, the Office of Price Administration announced this week. Authorization for regional adjustments on beef and veal is contained in Amendment 5 to MPR 169; Amendment 2 to MPR 239 and Amendment 3 to MPR 148.

Under the amendments, regional OPA offices are empowered to make temporary adjustments in packers' ceilings to the extent necessary to cover increased transportation charges that may result from emergency shipments to the shortage areas.

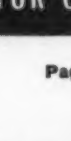
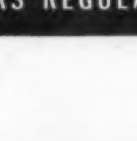
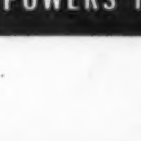
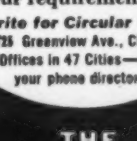
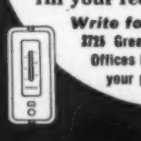
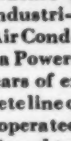
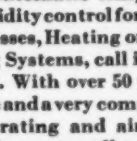
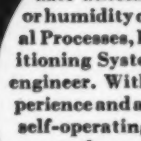
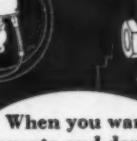
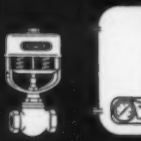
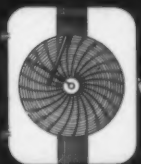
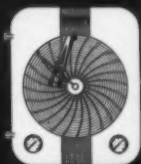
### Arizona "Shortage Area"

With the announcement of this flexibility in pricing, OPA designated Arizona as a shortage area and authorized the regional administrator at San Francisco to authorize specific wholesalers to charge and receive the added cost of transportation in shipping from sources not normally supplying this state.

The amendments named above also modify the provisions of their respective price regulations to permit any seller who enters into a long term contract for the delivery of pork, beef, veal, lamb and mutton at wholesale to offer or agree to charge the maximum prices for the products in effect at the time of delivery. OPA said that the prohibition against this type of contract, which was previously a part of the conditional agreement section, had the effect of discouraging the making of long term contracts, thereby penalizing institutional and war procurement buyers.

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## Meat Rationing News

(Continued from page 12.)

additional time for filing must apply in writing to the district office, giving his reasons for the request.

Under Amendment 10 to the ration order, OPA has added a new section (4.17) stating that it is the policy of Ration Order 16 that no slaughterer distributing meat through its own branch houses or comparable agencies of distribution, and no branch house or agency of any such slaughterer, shall discriminate in the sale or distribution of meat available for civilian consumption against any independent wholesaler, processor, hotel supplier, fabricator, peddler, purveyor, distributor, or other middleman customarily supplied by such slaughterer, branch house or agency during the year immediately preceding October 1, 1942.

Meat was redefined under Amendment 9 to the ration order to exclude casings and visceral parts to be used in making casings. Under the amendment meat does not include rendering fats and bones produced in disassembling a carcass, or in cutting a carcass or primal cut into smaller cuts (or in boning a carcass or cut), and lean trimmings comingled with these rendering fats and bones, if these parts of the carcass are acquired by a person to be used by him for animal feed, for rendering into inedible products or for other inedible purposes or if acquired by a primary distributor to be used by him in the

production of foods covered by this order. Neither does meat include cracklings containing no more than 15 per cent, by weight, of fat. (Cracklings containing more than 15 per cent, by weight, of fat are considered rendering fats.)

The process of depositing point coupons collected by retailers and other food distributors has been simplified by Amendment 2 to General Ration Order 7. Until now, only stamps of the same validity period and the same point value could be enclosed in a single envelope used in making a ration bank deposit. As a result of the change, stamps of the same expiration date (but still of the same point value) may be deposited in the same envelope. Thus "red stamps A, B, C, and D, of the same point value, all of which expire on April 30, may be deposited in the same envelope.

OPA has informally clarified the term "non-meat filler," as used in its tables of point values, as starches, flour, cereals, soya flour and gelatine.

OPA ruled this week that scrapple must contain at least 20 per cent meat if the seller is to collect red stamps for it under the rationing program. Officials explained that unless the product contained 20 per cent meat it is not considered a rationed food.

A farmer who sells lard or meat to a retailer must collect ration points for the sale, the OPA announced this week. All farm sales, whether to consumers or retailers, must be made at consumer or

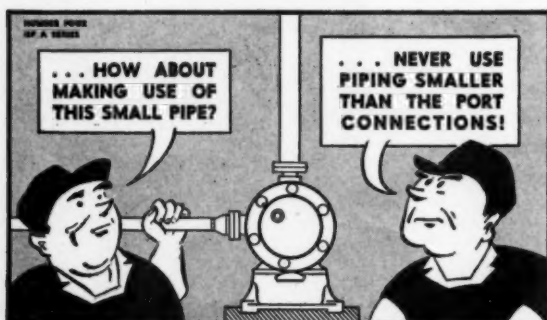
trade point values. Trade point values apply when the farmer makes sales in quantities above 5 lbs. The farmer must turn in the points collected with a report made on OPA Form R-1609.

Hatcheries requiring rationed meats for feeding food fish or lobsters which they produce for sale, transfer or conservation purposes are permitted to obtain ration points by an OPA interpretation classifying hatcheries as industrial consumers. Hatcheries will be able to obtain for current use about 70 per cent of the amount of meat used by them for fish feeding during 1942 and 1943 quarterly base periods.

## FATTY ACID ANALYSIS

A new method of determining the amounts of different fatty acids in a fat, said to be much more rapid and specific than standard procedures, is described in a recently published technical paper entitled "Quantitative Spectral Analysis of Fats." The paper is the result of a study carried out by H. R. Kraybill and J. H. Mitchell, jr. of the American Meat Institute research laboratory, University of Chicago, in cooperation with the Purdue University Agricultural Experiment Station.

Since these studies were carried out, it is stated, there has been made available a commercially produced spectrophotometer which can be used satisfactorily for making fatty acid analyses.



## How to Get the Most Work Out of Your VIKING PUMPS

Use of pipe of the proper size for suction and discharge lines is essential to the efficient operation of Viking Rotary Pumps. Do not use pipes smaller than the connections on the pump. The next larger size is preferable, especially on heavier oils or on suction lines exceeding 100 feet. If suction lines required are longer than 200 feet, write for special recommendations.

Now that pumps are hard to get it pays to take good care of the ones you have. The Viking Service Manual tells you how. It gives you clear, practical help in mounting, operating and maintaining Viking Rotary Pumps. Write today for your copy of the Viking Service Manual. It's free and will be sent by return mail.



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FOR LOW-COST, EFFICIENT  
**BRINE SPRAYING**

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Far outsell all others.  
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## Hand Truck Maintenance

(Continued from page 13.)

The frame or chassis of every truck should be given a thorough inspection at regular intervals. Bolts or frame members which work loose tend to allow increased twisting action on the whole frame of the truck; one loose member can hasten the deterioration of the entire truck frame. Bolts should be kept tightened securely. Frame members that are warped or show signs of being eaten away by rust and corrosion should be replaced before the frame is further weakened. Replace, strengthen and repair each part of the truck frame as soon as trouble develops, rather than waiting until the loosened member has ruined the whole truck chassis. The various types of superstructures on meat plant trucking equipment merit the same general attention that is given to the truck chassis or frame. Repair and straighten bent or dented superstructures and strengthen them whenever necessary.

### Lubrication a "Must"

As with numerous other pieces of packinghouse equipment, lubrication plays a big part in keeping hand trucks in good operating condition, lengthening the period of usage by reducing frictional wear. Roller, ball or plain bearings require very close attention in a packing plant. Floor conditions over which hand trucks must pass in many



### ROUGH FLOORS CUT TRUCK LIFE

instances are far from ideal, due to the water and other substances present in various departments. The methods used for cleaning equipment in meat plants make it necessary that wheels or other parts on a truck having bearings be inspected regularly.

Bearings are at present a critical item, difficult to obtain. Thorough and frequent lubrication with a recommended lubricant will prolong their life almost indefinitely if they are not abused. It is good practice to remove the bearings, wash and clean them thoroughly with kerosene or gasoline at regular intervals, and lubricate freely.

## FDA Will Recommend Food Plants for Army-Navy "E"

The nation's meat and food processing plants are eligible for the Army-Navy production award—the symbolic "E" for excellence, the War Food Administration announced this week. Both the War and Navy departments have authorized the Food Distribution Administration to nominate candidates to be considered for the honor by the Army and Navy boards for production awards.

Quantity and quality of production in the light of available processing facilities are prime factors in selecting recipients for the "E" award, it was pointed out. Other factors include ingenuity and cooperation with the government in developing and producing war foods, overcoming production obstacles, avoidance of stoppages, maintenance of fair labor standards, training of additional labor forces, effective management, accident prevention, health and sanitation, plant protection, and utilization of subcontracting facilities.

FDA regional offices in New York City, Chicago, Dallas, Des Moines, Atlanta, San Francisco and Denver, and FDA commodity branch chiefs in Washington, will recommend food processing plants believed to meet the prescribed standards of excellence. The FDA said all records will be weighed carefully and the awards will be given only to those companies, large or small, that meet the requirements that have been set up.

## How to SPEED Cleaning of Retort Baskets

Here is a successful, easy method many meat packing plants are now using to SPEED-UP the cleaning of retort baskets. You, too, will find it eliminates laborious scrubbing . . . cuts cleaning time in half . . . leaves metal surfaces immaculate.

Simply immerse baskets for brief period in solution of recommended Oakite material. Then hose-rinse. Grease and similar foreign matter are thoroughly, quickly removed . . . with complete safety.

### Details FREE!

On other equipment, too, such as those units listed in panel at right, fast-working Oakite materials are equally effective. The whole, helpful story is yours FREE for the asking, so won't you write today?

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Hog Dehairing Machines  
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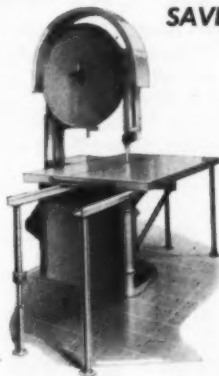
Technical Service Representatives in All Principal Cities of the United States and Canada

**OAKITE** **CLEANING**

## SUPERIOR

DESIGN • CONSTRUCTION • PERFORMANCE

### SAVE SPACE IN THE COOLER



In coolers where Superior Band Saws are used, carcasses are broken up as received and placed on short hooks permitting barrels to be placed underneath. This reduces handling and saves considerable space. The time required in breaking up carcasses with our machine is less than 20% of the time required in doing this work by hand.

The machines are easy and safe to operate and it is not necessary to have a

skilled operator to secure good results.

Superior Band Saws will help you to get shipments out on time.

## JONES SUPERIOR MACHINE CO.

1258-70 WEST NORTH AVENUE • CHICAGO, ILLINOIS



## Pork and Beef Stocks Decline During March

**C**OLD storage stocks of beef, pork, lamb, mutton, and frozen and cured trimmings on April 1 were quite a bit smaller than just a month ago, according to the report released this week by the Department of Agriculture. The report includes holdings of the FSCC and the FDA but the official figures for these agencies are not available for publication.

Stocks of beef in storage amounted to 97,127,000 lbs. compared with 102,246,000 lbs. a month ago. The decline occurred in frozen beef which totaled 87,689,000 lbs. compared with 93,443,000 lbs. a month ago. Cured beef and beef in cure on April 1 totaled slightly more than on March 1, 1943. While there was a decline in the beef holdings totals were still almost 17,000,000 lbs. greater than the five year average April 1 figure.

Holdings of all types of frozen and cured pork on April 1 at 590,860,000 lbs. compares with 627,399,000 lbs. a month ago and a five year average April 1 total of 619,137,000 lbs. Losses were recorded in frozen pork, D.S. in cure, S.P. in cure and S.P. cured while a gain of over 6,000,000 lbs. was made in D.S. cured pork, compared with a month previous.

Frozen lamb and mutton holdings of

April 1 at 12,522,000 lbs. compare with 19,748,000 lbs. a month ago and only 4,426,000 lbs. for the five year April 1 average.

Stocks of lard on hand on April 1 totaled 120,240,000 lbs., 5,434,000 lbs. greater than the March 1, 1943 total but 83,767,000 lbs. below the five year average for April 1. Rendered pork fat holdings also showed a gain, standing at 7,504,000 lbs. on April 1 compared with 7,434,000 lbs. a month earlier.

	Apr. 1, '43, lbs.	Mar. 1, '43, lbs.	5-Yr. Av. Apr. 1-lbs.
Beef, froz.....	87,689,000	93,443,000	64,815,000
In cure.....	7,508,000	6,974,000	11,686,000
Cured.....	1,930,000	1,829,000	3,883,000
Pork, froz.....	265,561,000	289,381,000	280,050,000
D.S. in cure.....	60,185,000	66,851,000	47,071,000
D.S. cured.....	76,996,000	70,207,000	40,525,000
S.P. in cure.....	119,319,000	124,931,000	150,440,000
S.P. cured.....	68,789,000	75,969,000	101,051,000
Lamb and Mut.			
Froz.....	12,522,000	19,748,000	4,426,000
Froz. and cured			
trmgs., etc.....	78,492,000	83,910,000	86,899,000
Lard.....	120,240,000	114,806,000	204,007,000
Render. Pk. Fat.....	7,504,000	7,434,000	.....

## SWEDEN'S HOG POPULATION

Sweden's hog population on June 1, 1942, was 836,200, compared with 1,238,500 on October 6, 1941, and 1,506,500 on September 30, 1939. Commercial hog slaughterings amounted to 583,275 during the calendar year 1942, compared with 1,030,103 during 1941. Imports of pork into Sweden rose from 3,886 metric tons in 1941 to 4,452 metric tons in 1942.

## CHICAGO PROVISION STOCKS

There was a sharp reduction noted in the cold storage holdings of lard at Chicago during the first half of the present month. The decline was in P.S. lard made since October 1, 1942. Just a month ago the holdings of this lard amounted to 6,873,889 lbs. but had declined to only 1,397,300 lbs. on April 14. Holdings of other lard at 9,804,568 lbs. shows a slight increase over the 8,550,967 lbs. on hand a month earlier.

Holdings of D.S. clear bellies on hand at mid-month were only very slightly larger than a month ago but stand 5,841,612 lbs. greater than the corresponding date in 1942. Contract bellies showed a small decline while this was more than made up in other bellies.

No D.S. rib bellies were in cold storage at mid-month, as was the case a month ago. Only 72,000 lbs. were on hand on April 14, 1942.

	Apr. 14, 1943	Mar. 14, 1943	Apr. 14, 1942
P.S. lard (a)....	1,397,300	6,873,889	38,167,206
P.S. lard (b)....	.....	.....	29,229,126
Other lard.....	9,804,568	8,550,967	4,909,832
Total lard.....	11,201,868	15,424,856	71,406,560
D.S. clear bellies			
(contract).....	130,500	161,300	838,926
D.S. clear bellies			
(other).....	13,245,164	13,116,494	6,666,126
Total D.S. clear			
bellies.....	13,375,664	13,277,794	7,505,052
D.S. rib bellies.....	.....	.....	72,000

(a) Made since Oct. 1, 1942. (b) Made previous to Oct. 1, 1942.

Want a good sausage-maker? See Classified page.

## THOMAS CASTERS



One of the many casters made by Thomas

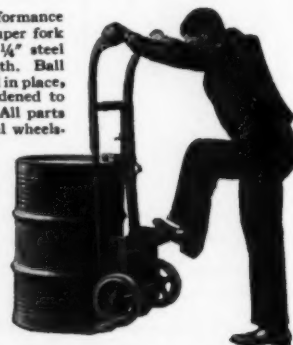
### The THOMAS SUPER CASTER

- Formed Steel Construction
- Two Rows of Ball Bearings
- Bolt and Sleeve Axle
- Hyatt Roller Bearing
- Hardened Roller Races
- Machined Wheel Face
- Grease Gun Fittings

Super in construction and performance under severe service. The Super fork is formed from one piece of  $\frac{1}{4}$ " steel plate, offset for added strength. Ball race cups and King bolt welded in place, and all moving parts are hardened to move freely and resist wear. All parts oversize with extra heavy metal wheels.

### Thomas One-Man Barrel Trucks

Handles any barrel up to 1000 pounds, regardless of bbl. size. Easy to load and unload without trucker touching barrel.



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## CAHN TUBING

Protects Beef & Beef Cuts for Army, Navy & Lend-Lease

BUY  
WAR  
BONDS

It is imperative that all the meat produced reaches its destination in good condition. For adequate protection while in transit most packers for the Armed Forces are using CAHN TUBING . . . it's more economical because no outside wrapper is required!

*Fred C. Cahn*  
222 W. ADAMS ST., CHICAGO, ILLINOIS  
Selling Agent: THE ADLER COMPANY, CINCINNATI

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THE MEAT SAVER FOR BETTER SAUSAGE AND BETTER PROFITS!

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## BARTON LABORATORIES

Manufacturers of Seasonings, Binders, Cures. Complete Line for Meat Packers and Sausage Makers.

GENERAL OFFICES AND LABORATORIES  
3439-41 W. 51st ST., CHICAGO, ILL. Phone: Prospect 4622

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# MARKET SUMMARY

## DETAILED INFORMATION INDEX

Hog Cut-Out.....31	Tallow & Greases...32
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Closing Markets...35	Hides.....34
L. C. L. Prices.....30	Livestock.....36

## Hogs and Pork

### HOGS

Chicago hog market this week: Barrows, gilts and sows closed the session 60¢@65¢ below a week ago.

	Thurs.	Week ago
Chicago, top.....	\$15.15	\$15.90
4 day av.....	15.05	15.70
Kan. City, top.....	14.70	15.35
Omaha, top.....	14.75	15.40
St. Louis, top.....	14.90	15.65
Corn Belt, top.....	14.70	15.55
Buffalo, top.....	15.75	16.60
Pittsburgh, top.....	15.35	16.15

Receipts—20 markets  
4 days.....332,000 315,000

Slaughter—		
27 points*.....	622,790	712,861
Cut-out.....	180- 220- 240-	
results.....	220 lb. 240 lb. 270 lb.	
This week ..	-2.60 -2.75 -3.15	
Last week ..	-2.59 -2.76 -3.18	

### PORK

Chicago carlot pork:

Green hams,		
all wts. ....	24 @24%	24 @24%
Loins, all wts..	22 @25%	22 @25%
Bellies, all wts.	15%	15%
Picnics,		
all wts. ....	22½	22½
Reg. trim'ngs..	20½	20½
New York:		
Loins, all wts..	25½@28%	25½@28%
Butts, all wts..	30 @30%	30 @30%
Boston:		
Loins, all wts..	25½@28%	25½@28%
Philadelphia:		
Loins, all wts..	25½@28%	25½@28%
Lard—Cash.....	13.80b	13.80b
Loose.....	12.80b	12.80b
Leaf.....	12.40b	12.40b

\*Week ended April 9.

## Cattle and Beef

### CATTLE

Chicago cattle market this week: Most steers and yearlings were unevenly lower. Cannerns and cutters were \$1.00@1.50 lower.

	Thurs.	Week ago
Chicago steer, top..	\$17.60	\$17.25
4 day avg.....	15.60	15.95
Kan. City, top.....	16.25	16.50
Omaha, top.....	17.00	16.35
St. Louis, top.....	17.00	15.60
St. Joseph, top.....	16.50	16.50
Bologna bull, top....	14.00	14.65
Cutter cow, top.....	9.25	10.00
Canner cow, top.....	8.00	8.75

Receipts—20 markets  
4 days.....187,000 213,000

Slaughter—	
27 points*.....	138,404 146,330

### BEEF

Steer carcass, good	
700-800 lbs.	
Chicago ..	\$19.00@20.50
Boston ...	20.00@22.00
Phila. ....	20.00@22.00
New York.	20.00@22.50
Dr. cannerns, Northern	
350 lbs. up..	14%
Cutters,	
400@450 lbs.	14%
Cutters,	
450 lbs. up..	14%
Bologna bulls,	
all wts. ....	15%

\*Week ended April 9.

Chicago prices used in compilations unless otherwise specified.

### PROVISION STOCKS

Chicago, April 14  
lbs.

Total lard.....	11,201,868
D.S. clear bellies.....	13,375,664

## By-Products

### HIDES

	Thurs.	Week ago
Chicago hide market inactive.		
Native cows .....	.15½	.15½
Kipskins .....	.20	.20
Calfskins .....	.25¼	.24¼
Shearlings .....	2.15	2.15

### TALLOW, GREASES, ETC.

New York tallow firm.	
Extra .....	8.62½ 8.62½
Chicago tallow firm.	
Prime .....	8.62½ 8.62½
Chicago greases unchanged.	
A-White .....	8.75 8.75
New York greases firm.	
A-White .....	8.75 8.75
Chicago by-products:	
Cracklings .....	1.21 1.21
Tankage, unit ammo.	5.53 5.53
Blood .....	5.38 5.38
Digester tankage	
60% .....	71.04 71.04
Cottonseed oil,	
Valley .....	.12½n .12½n

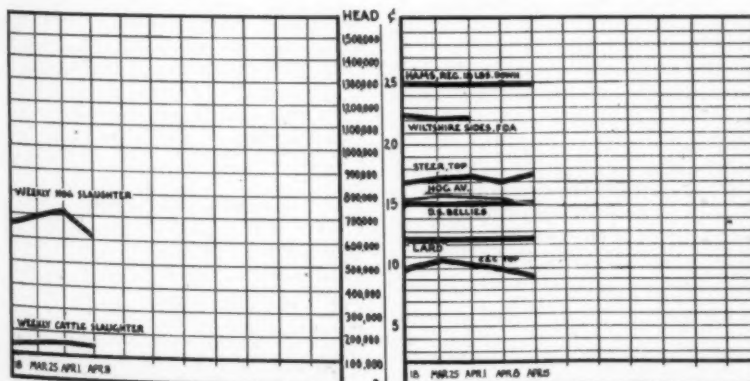
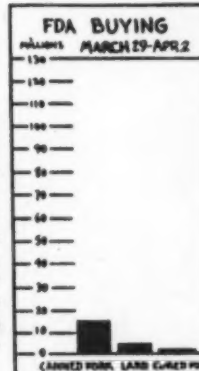
### BUSINESS INDICATORS

Wholesale Prices (1926=100)

	April 3 1943	April 4 1942
All commodities ..	103.4	97.9
Food .....	107.8	97.2
Prices (1926=100)	Jan. 1943	Jan. 1942
Farm products .....	117.0	100.8

### PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.



# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

#### †Carcass Beef

	Week ended April 15, 1943 per lb.
Steer, hfr., choice, all wts.	22
Steer, hfr., good, all wts.	22
Steer, hfr., comm., all wts.	20
Steer, hfr., utility, all wts.	18
Cow, comm. and good, all wts.	20
Cow, utility, all wts.	18
Hindquarters, choice	23 1/2
Forequarters, choice	20 1/2
Cow hindquarters, good and comm.	21 1/2
Cow forequarters, good and comm.	18 1/2

#### †BEEF CUTS

Steer, hfr., short loins, choice.	38 1/2
Steer, hfr., short loins, good.	36
Steer, hfr., short loins, comm.	30 1/2
Steer, hfr., short loins, utility.	26 1/2
Cow, short loins, good and comm.	30 1/2
Cow, short loins, utility.	26 1/2
Steer, hfr., round, choice.	29 1/2
Steer, hfr., round, good.	28 1/2
Steer, hfr., round, comm.	21 1/2
Steer, hfr., round, utility.	18 1/2
Steer, hfr., loin, choice.	33 1/2
Steer, hfr., loin, good.	31 1/2
Steer, hfr., loin, comm.	26 1/2
Cow loin, good and comm.	26 1/2
Cow loin, utility.	23 1/2
Cow round, good and comm.	21 1/2
Cow round, utility.	18 1/2
Steer, hfr., rib, choice.	27 1/2
Steer, hfr., rib, good.	25 1/2
Steer, hfr., rib, comm.	23 1/2
Steer, hfr., rib, utility.	20 1/2
Cow rib, good and comm.	23 1/2
Cow rib, utility.	20 1/2
Steer, hfr., sirloin, choice.	29 1/2
Steer, hfr., sirloin, good.	27 1/2
Steer, hfr., sirloin, comm.	23 1/2
Steer, hfr., sirloin, utility.	20 1/2
Cow sirloin, good and comm.	23 1/2
Cow sirloin, utility.	20 1/2
Steer, hfr., flank, all grades.	14 1/2
Cow flank steak, all grades.	26
Steer, hfr., reg. chuck, choice.	21 1/2
Steer, hfr., reg. chuck, good.	19 1/2
Steer, hfr., reg. chuck, comm.	17 1/2
Steer, hfr., reg. chuck, utility.	14 1/2
Cow reg. chuck, good and comm.	19 1/2
Cow reg. chuck, utility.	17 1/2
Steer, hfr., c.c. chuck, choice.	20 1/2
Steer, hfr., c.c. chuck, comm.	19 1/2
Steer, hfr., c.c. chuck, utility.	17 1/2
Cow, c.c. chuck, good and comm.	19 1/2
Cow, c.c. chuck, utility.	17 1/2
Steer, hfr., foreshank, all grades.	13 1/2
Cow foreshank, all grades.	13 1/2
Steer, hfr., brisket, choice.	18 1/2
Steer, hfr., brisket, good.	18 1/2
Steer, hfr., brisket, comm.	16 1/2
Steer, hfr., brisket, utility.	16 1/2
Cow brisket, good and comm.	16 1/2
Cow brisket, utility.	16 1/2
Steer, hfr., back, choice.	23
Steer, hfr., back, good.	22 1/2
Steer, hfr., back, comm.	20 1/2
Steer, hfr., back, utility.	18 1/2
Cow back, good and comm.	20 1/2
Cow back, utility.	18 1/2
Steer, hfr., arm chuck, choice.	20 1/2
Steer, hfr., arm chuck, comm.	19
Steer, hfr., arm chuck, utility.	17 1/2
Cow arm chuck, good and comm.	19
Cow arm chuck, utility.	17 1/2
Steer, hfr., short plate, good and choice.	15 1/2
Steer, hfr., short plate, comm. and utility.	15 1/2
Cow short plate, good and comm.	15 1/2
Cow short plate, utility.	15 1/2

\*Quotations on beef items include permitted additions for Zone 5, plus 50c per cwt. for local delivery.

#### Beef Products

Brains	12
Hearts	18
Tongues	18
Sweetbreads	28 1/2
Ox-tails	14
Fresh tripe, plain	13
Fresh tripe, H. O.	16
Livers	28 @ 32 1/2
Kidneys	9 @ 10

#### Veal

Choice carcass	22 1/2
Good carcass	21 1/2
Choice saddles	23 1/2
Good racks	19 1/2
Commercial racks	18 1/2

#### Veal Products

Brains, each	16
Calif livers	50
Sweetbreads	43

**Lamb	
Choice lambs	27 1/2
Good lambs	26 1/2
Medium lambs	23 1/2
Choice hindquarter	31 1/2
Good hindquarter	29 1/2
Choice fore	23 1/2
Good fore	22 1/2
Lamb tongues	18

**Mutton	
Choice sheep	14 1/2
Good sheep	13 1/2
Choice saddles	13 1/2
Good saddles	12 1/2
Choice fore	11 1/2
Good fore	10 1/2
Mutton legs, choice	20 1/2
Mutton loins, choice	16 1/2
Sheep tongues	11

\*Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

#### \*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	27
Picnics	24
Tenderloins	30 1/2
Skinned shoulders	26
Spareribs, under 3 lbs.	19
Back fat, skinned	12
Boston butts, 4 to 8 lbs. av.	29
Boneless butts, cellar trim, 2/4	34
Hocks	16
Tails	12
Neck bones	6
Pigs feet	9 1/2
Kidneys, per lb.	11
Livers	17 1/2
Brains	13
Ears	11
Snouts	11
Heads	9 1/2
Chitterlings	11

#### \*WHOLESALE SMOKED MEATS

Standard regular hams, 14/16 lbs., parchment paper	29 1/2
Standard skinned hams, 14/16 lbs., parchment paper	31 1/2
Picnics, 4/8 lbs., short shank, wrapped	24 1/2
Fancy bacon, 6/8 lbs., wrapped	26 1/2
Standard bacon, 6/8 lbs., wrapped	23 1/2
No. 1 beef sets, smoked	51
Insides, C Grade	49 1/2
Knuckles, C Grade	47
Cooked hams, choice, skin on, fatted, 8/10 lbs.	46 1/2
Cooked hams, choice, skinless, fatted, 8/10 lbs.	52 1/2
Cooked picnics, skin on, fatted, bone in.	30 1/2
Cooked picnics, skinned, fatted, bone in.	33 1/2

#### \*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongue, short cut, 200-lb. bbl.	
Regular tripe, 200-lb. bbl.	28.50
Honeycomb tripe, 200-lb. bbl.	31.00
Pocket honeycomb tripe, 200-lb. bbl.	34.50

#### \*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$25.00
80-100 pieces	25.00
100-125 pieces	25.00
Clear plate pork, 25-35 pieces	28.00
Brisket pork	35.00
Plate beef	33.00
Extra plate beef	34.00

#### SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.	
Regular pork trimmings	20 1/2
Special lean pork trimmings 85%	31 1/2
Extra lean pork trimmings 95%	39 1/2
Pork cheek meat (trimmed)	20 @ 21
Pork hearts	13 1/2 @ 14 1/2
Pork livers	13 @ 15
Boneless bull meat (heavy)	21 1/2
Boneless chucks	21 1/2
Shank meat	19 1/2
Breast trimmings	18 1/2
Dressed canners	14 1/2
Dressed cutter cows	14 1/2
Dressed bologna bulls	15 1/2
Tongues, No. 1 canner trim.	15 @ 17

#### DRY SAUSAGE

Corvial, choice, in hog bungs.	58
Thuringer	51
Farmer	41
Holsteiner	41
B. C. salami, choice.	54
Milano, salami, choice, in hog bungs.	
B. C. salami, new condition.	52
Frises, choice, in hog middles.	63
Genoa style salami, choice.	63
Pepperoni	60 1/2
Mortadella, new condition.	28
Cappicola (cooked)	50
Italian style hams	42

### DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton.	27 1/2
Country style sausage, fresh in link.	27 1/2
Country style sausage, fresh in bulk.	26 1/2
Country style sausage, smoked	26 1/2
Frankfurters, in sheep casings	26
Frankfurters, in hog casings	26
Skinnless frankfurters	26
Bologna in beef middles, choice.	26
Bologna in beef middles, choice.	26
Liver sausage in beef rounds	26 1/2
Liver sausage in hog bungs.	26 1/2
Smoked liver sausage in hog bungs.	26 1/2
Head cheese	26
New England luncheon specialty	26
Minced luncheon specialty	26 1/2
Tongue and blood	26
Blood sausage	26
Souse	26 1/2
Polish sausage	26 1/2

### CURING MATERIALS

Nitrite of soda (Chgo. w'ho. stock)	Cwt.
In 400-lb. bbls. delivered:	
Salt, less than ton lots, f.o.b. N. Y.	\$4.71
Dbl. refined granulated	1.0
Small crystals	1.0
Medium crystals	1.0
Pure rfd. gran. nitrate of soda	1.0
Pure rfd. powdered nitrate of soda	1.0
Salt, per ton, in minimum car of 80,000 lb. only, f.o.b. Chicago, per ton:	
Granport round, narrow, 1 1/2 in. under 25	8.7
Medium, kiln dried	12.7
Rock, bulk, 40 ton cars	1.0
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	1.71
Domestic gran., f.o.b. refiners (2%)	1.61
Packers' curing sugar, 250 lb. bags	1.0
f.o.b. Reserve, L.A., less 2 1/2%	1.10
Dextrose, in car lots, per cwt. (cotton)	1.80
in paper bags	1.70

### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	
180 pack	10 @ 18
Domestic rounds, over 1 3/4 in.	
140 pack	10
Export rounds, wide, over 1 3/4 in.	38 @ 42
Export rounds, medium, 1 1/2 to 1 3/4 in.	25 @ 30
Export round, narrow, 1 1/2 in. under 25	21
No. 1 weasands	90 @ 97
No. 2 weasands	80 @ 86
No. 1 bungs	15 @ 16
No. 2 bungs	14 @ 15
Middles, select, extra, 2 1/2 @ 2 3/4 in.	29 @ 35
Middles, select, wide, 2 1/2 @ 2 3/4 in.	29 @ 35
Middles, select, extra, 2 1/2 @ 2 3/4 in.	29 @ 35
Middles, select, extra, 2 1/2 @ 2 3/4 in.	29 @ 35
Dried or salted bladders, per piece:	
12-15 in. wide, flat	.08 @ .09
8-10 in. wide, flat	.02 @ .03
6-8 in. wide, flat	.02 @ .03

#### Hog casings:

Extra narrow, 20 mm. & dn.	2.40 @ 2.45
Narrow mediums, 20 @ 32 mm.	2.40
Medium, 32 @ 38 mm.	2.00 @ 2.10
English, medium, 35 @ 38 mm.	1.70 @ 1.75
Wide, 38 @ 43 mm.	1.55 @ 1.60
Extra wide, 43 mm.	1.40 @ 1.50
Export bungs	22 @ 25
Large prime bungs	11 @ 12
Medium prime bungs	11 @ 12
Small prime bungs	11 @ 12
Middles, per set.	20 @ 21

### SPICES

(Basis Chicago, original bbls., bags or hals.)

	Whole	Ground
Allspice, prime	35	35
Resifted	36	36
Chili pepper	41	41
Pepper	41	41
Cloves, Amboyna	40	40
Zanibar, unbleached	24 1/2	24 1/2
Ginger, Jamaica, unbleached	37	37
Mace, Fancy Banda	1.10	1.10
East Indies Blend	63	63
Mustard flour, fancy	22	22
No. 1	22	22
Nutmeg, fancy Banda	67	67
East Indies Blend	68	68
Paprika, Spanish	55	55
Pepper Cayenne	34	34
Red No. 1	15	15
Black Malabar	11	11
Black Lampung	8 1/2	8 1/2
Pepper, white Singapore	15 1/2	15 1/2
Mustard	16	16
Packers	15	15

### SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.25	1.45
Coriander seed	18	22
Coriander Morocco bleached	19	19
Coriander Morocco natural No. 1	15 1/2	15 1/2
Mustard seed, fancy yellow	25	25
American	51	51
Marjoram, Chilean	20	24
Oregano	20	24

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.



# PROVISIONS

The National Provisioner  
Daily Market Service

# MARKET PRICES

New York

## CASH PRICES

CARLOT TRADING LOOSE BASIS, F.O.B.  
CHICAGO OR CHICAGO BASIS  
THURSDAY, APRIL 16, 1943

### REGULAR HAMS

	Fresh or Frozen	S.P.
9-10	24 1/2	24 1/2
10-12	24 1/2	24 1/2
12-14	24 1/2	24 1/2
14-16	24	24

### BOILING HAMS

	Fresh or Frozen	S.P.
16-18	24	24
18-20	23	23
20-22	23	23

### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	26 1/2	26 1/2
12-14	26 1/2	26 1/2
14-16	26	26
16-18	25	25
18-20	25	25
20-22	25	25
22-24	25	25
24-26	25	25
26-28	25	25
28-30	25	25
30-32	25	25

### PICNICS

	Fresh or Frozen	S.P.
4-6	22 1/2	22 1/2
6-8	22 1/2	22 1/2
8-10	22 1/2	22 1/2
10-12	22 1/2	22 1/2
12-14	22 1/2	22 1/2
Short shank 1/2 cwt.		

### BELLIES

(Square Cut Seedless)

	Fresh or Frozen	S.P.
6-8	19 1/2	19 1/2
8-10	18 1/2	18 1/2
10-12	18 1/2	18 1/2
12-14	17 1/2	17 1/2
14-16	17 1/2	17 1/2
16-18	16 1/2	16 1/2

### GREEN AMERICAN BELLIES

18-20	14 1/2
20-22	14 1/2

### D. S. BELLIES

	Clear	Rib
18-20	15 1/2	15 1/2
20-22	15 1/2	15 1/2
22-24	15 1/2	15 1/2
24-26	15 1/2	15 1/2
26-28	15 1/2	15 1/2
28-30	15 1/2	15 1/2
30-32	15 1/2	15 1/2

### D. S. FAT BACKS

6-8	11
8-10	11
10-12	11 1/2
12-14	11 1/2
14-16	11 1/2
16-18	12
18-20	12
20-22	12

### OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	11 1/2	12
Clear plates	10 1/2	10 1/2
Jowl butts	10 1/2	10 1/2
Square jowls	12	13

Quotations based on OPA revised MPR No. 148, effective Nov. 2, 1942 and amendment No. 1 to MPR 148, effective Jan. 19, 1943.

## WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, April 10	13.80b	12.80b	12.40b
Sunday, April 11	13.80b	12.80b	12.40b
Monday, April 12	13.80b	12.80b	12.40b
Tuesday, April 13	13.80b	12.80b	12.40b
Wednesday, April 14	13.80b	12.80b	12.40b
Thursday, April 15	13.80b	12.80b	12.40b
Friday, April 16	13.80b	12.80b	12.40b

## Packers' Wholesale Prices

Redded lard, tierces, f.o.b. Chicago	14.55
Kettle rend., tierces, f.o.b. Chicago	14.95
Leaf, kettle rend., tierces, f.o.b. Chicago	14.95
Neutral, tierces, f.o.b. Chicago	15.55
Shortening, tierces, c.a.f.	16.50

## DRESSED BEEF CARCASSES

### City Dressed

Steer, heifer, choice	24
Steer, heifer, good	23
Steer, heifer, comm.	21
Steer, heifer, utility	19
Cow, good and comm.	21

The above quotations do not include charges for koshering.

## KOSHER BEEF CUTS

Steer, heifer, triangle, choice	22 1/2
Steer, heifer, triangle, good	22
Steer, heifer, triangle, comm.	21
Steer, heifer, triangle, utility	19 1/2
Steer, hfr., reg. chuck, choice	24
Steer, hfr., reg. chuck, good	23 1/2
Steer, hfr., reg. chuck, comm.	22 1/2
Steer, hfr., reg. chuck, utility	20 1/2

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for local delivery.

Steer, heifer, rib, choice	28 1/2
Steer, heifer, rib, good	26 1/2
Steer, heifer, rib, comm.	24 1/2
Steer, heifer, rib, utility	21 1/2
Steer, heifer, loin, choice	34 1/2
Steer, hfr., loin, good	32 1/2
Steer, hfr., loin, comm.	27 1/2
Steer, hfr., loin, utility	24 1/2

Above prices are for Zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

## \*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. down	27 1/2
Shoulders, regular	24 1/2
Butts, regular, 4/8 lbs.	29 1/2
Hams, regular, under 14 lbs.	26 1/2
Hams, skinned fresh, under 14 lbs.	28 1/2
Picnics, fresh, bone in	24 1/2
Pork trimmings, extra lean	35 1/2
Pork trimmings, regular	22 1/2
Spareribs, medium	17

	Western	City
Pork loins, fresh, 10/12 lbs.	28	29
Shoulders, regular	26	28
Butts, boneless, C. T.	36	38
Hams, regular, under 14 lbs.	26 1/2	28 1/2
Hams, skinned, under 14 lbs.	28 1/2	30 1/2
Picnics, bone in	24 1/2	26 1/2
Pork trimmings, extra lean	35 1/2	37 1/2
Pork trimmings, regular	22 1/2	24 1/2
Spareribs, medium	17 1/2	19 1/2
Boston butts, 4/8 lbs.	32	34

## \*COOKED HAMS

Cooked hams, skin on, fattened, 8 lbs. down	47 1/2
Cooked hams, skinned, fattened, 8 lbs. down	50 1/2

## CUT-OUT RESULT LOSSES SHOW SHARP REDUCTION

(Chicago costs and prices, first four days of week.)

Hog prices broke sharply during the past week following reports that live hog ceilings were in the offing. Closing live prices were 65c under the finish of the four day period last week. The break had the effect of reducing cut-out losses 75@77c per cwt. on various weights. This is the first sizable reduction in losses in some time.

	180-220 lbs.	220-240 lbs.	240-270 lbs.	Value
	Pct. live wt.	Pct. live wt.	Pct. live wt.	Pct. live wt.
Regular hams	13.90	13.90	13.70	13.70
Picnics	5.00	5.00	5.40	5.40
Boston butts	4.00	4.10	4.00	4.00
Loins (blade in)	9.80	9.60	9.60	9.60
Bellies, S. P.	11.00	9.70	7.90	7.90
Bellies, D. S.	2.00	2.00	4.00	4.00
Fat backs	1.00	1.00	4.20	4.20
Plates and jowls	2.60	2.80	3.80	3.80
Raw leaf	2.10	2.10	2.00	2.00
P. S. lard, rend. wt.	12.40	11.40	10.50	10.50
Spareribs	1.00	1.00	1.00	1.00
Trimming	3.00	2.80	2.80	2.80
Feet, tails, neckbones	2.00	1.50	2.00	2.00
Offal and miscellaneous	55	55	55	55
TOTAL YIELD AND VALUE	69.00	\$13.80	70.50	\$13.80
Cost of hogs per cwt.		\$14.98		\$15.03
Condemnation loss		.08		.08
Handling and overhead		.68		.56
TOTAL COST PER CWT.		\$15.72		\$15.67
ALIVE				\$15.61
TOTAL VALUE		13.89		13.21
Loss per cwt.		\$ 1.83		\$ 2.40
Loss last week		2.60		3.15

## \*SMOKED MEATS

Regular hams, under 14 lbs.	31 1/2
Regular hams, 14/18 lbs.	30 1/2
Regular hams, over 18 lbs.	29 1/2
Skinned hams, under 14 lbs.	31 1/2
Skinned hams, 14/18 lbs.	30 1/2
Skinned hams, over 18 lbs.	29 1/2
Picnics, bone in	29 1/2
Bacon, western, 8/12 lbs.	29 1/2
Bacon, city, 8/12 lbs.	29
Beef tongue, light	27
Beef tongue, heavy	25

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

## DRESSED HOGS

Hogs, good and choice, head on, leaf fat in	
April 14, 80 lbs. down	\$23.02
81 to 90 lbs.	23.99
100 to 119 lbs.	22.93
120 to 136 lbs.	22.88

## DRESSED VEAL

Good	22 1/2
Medium	20
Common	18 1/2

## \*\*DRESSED SHEEP AND LAMBS

Lamb, choice	29.35
Lamb, good	27.85
Lamb, commercial	25.85
Mutton, good, a	16.60
Mutton, comm., m	15.85

\*Quotations are for some 9, and include 10c for stockinette, 25c for delivery, plus \$1 per cwt. for koshering.

## FANCY MEATS

Fresh steer tongues, untrimmed, per lb.	16
Fresh steer tongues, l.c. trimmed, per lb.	36
Sweetbreads, beef, per lb.	25
Sweetbreads, veal, a pair	60
Beef kidneys, per lb.	15
Mutton kidneys, each	5
Lamb fries, per lb.	30
Livers, beef, per lb.	25
Ox-tails, per lb.	18

## GREEN CALFSKINS

	5-7 1/2	7 1/2-9 1/2	9 1/2-12 1/2	12 1/2-14	14-18
Prime No. 1 veals	23	28	3.30	3.55	3.60
Prime No. 2 veals	21	26	3.00	3.25	3.30
Buttermilk No. 1	18	23	2.80	3.05	3.10
Buttermilk No. 2	17	22	2.65	2.90	2.95
Branded grubby	12	17	1.85	2.10	2.15
Number 3	12	17	1.85	2.10	2.15

## BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Inedible suet	4.75 per cwt.



# Tallow and Grease Trade Awaits Increased Supply

NEW YORK, APRIL 14, 1943

**TALLOW.**—It was reported here that a slight increase in production was noted last week in the tallow market and it is believed that the development may be due to consumer rationing of meats, fats and oils, which has created a more even distribution of fats through the regular trade channels. Prior to the rationing of meats, sizeable numbers of cattle were being killed by unlicensed slaughterers who lacked the proper equipment for rendering tallow, and consequently with the result that a large amount of this product was wantonly wasted. This diversion was acutely felt in the regular channels of trade, since a reduced number of cattle were being killed by those operators capable of producing tallow. Trading this week was at a standstill and offerings were very limited. Ceiling prices were quoted freely for all grades of product. Effective April 12, OPA authorized dealers to charge  $\frac{3}{4}$ c premium for carlot deliveries in drums, barrels or tierces.

**STEARINE.**—A slight increase in the supply of stearine was expected but the available amount of product still remains far below the needs of the trade.

**NEATSFOOT OIL.**—In this market, too, it is expected that there will soon be a more liberal amount of product available but this has not materialized.

**OLEO OIL.**—Only very small lots of oleo oil were reported sold on this market during the past week. Supplies continue very limited and the demand is extremely broad. A few scattered sales were reported at 13 $\frac{1}{4}$ c for No. 1 oleo in tierces and 13 $\frac{3}{4}$ c for No. 2.

**GREASES.**—Numerous inquiries continue to come in for greases but the supplies remain inadequate to meet the demand. As in the tallow trade, it is expected that supplies will slowly increase now that the black market has been more or less forced out of the picture by the meat rationing program.

CHICAGO, APRIL 15, 1943

**TALLOW.**—Early in the week, offerings of tallow were of only moderate proportions in view of the reduced cattle kill during the previous week. It was expected that more liberal marketings of cattle would produce a larger amount of tallow but this did not materialize; late in the week local traders were waiting for production to show a slight spurt and were complaining of rather light offerings. Demand continues to be very active for all grades of tallow at the full ceiling limits. Included in the sales reported on the market this week were three tanks of fancy tallow at 8 $\frac{1}{2}$ c, four tanks prime tallow at 8 $\frac{3}{4}$ c, three tanks special tallow at 8 $\frac{1}{2}$ c and a tank of choice tallow at 8 $\frac{1}{2}$ c.

**STEARINE.**—Supplies of stearine available for users continue very limited but producers have some hope of an increase as soon as marketings pick up. The number of buyers continues to be large and they are willing to pay the full ceiling price for anything available.

**NEATSFOOT OIL.**—Market unchanged. Quotations were: Pure, 18 $\frac{1}{2}$ c, and cold test, 26c.

**GREASE OIL.**—Quotations were as follows: No. 1, 14c; No. 2, 13 $\frac{1}{2}$ c; extra, 14 $\frac{1}{2}$ c; extra No. 1, 14 $\frac{1}{4}$ c; extra winter strained, 14 $\frac{1}{4}$ c; prime burning, 15 $\frac{1}{4}$ c; prime inedible, 15c and special No. 1, 13 $\frac{1}{2}$ c; acidless tallow oil is quoted at 13 $\frac{1}{2}$ c.

**GREASES.**—With livestock marketings expected to show some increase in the near future, it is believed that this will open the way for an expansion in grease production. Should this increase materialize and grease production be increased, numerous buying interests will be ready and willing to give the full ceiling level for any and all product obtainable, as supplies for quite some time have been far below the needs of the trade. Trading here during the week was spotty.

## BY-PRODUCTS MARKETS

(Quotations are basis Chicago, April 15.)

No new developments were noted in the by-products during the past week. Offerings continue very light and the demand remains broad for all product. There has not been much product offered for some time now and numerous orders have gone unfilled.

### Blood

Unground, loose	Per ton
	\$5.00

### Digester Feed Tankage Materials

Unground, per unit ammonia	Per ton
Liquid stick, tank cars	2.50

### Packinghouse Feeds

60% digester tankage, bulk	Per ton
35% digester tankage, bulk	\$6.00
50% digester tankage, bulk	\$6.50
50% meat and bone meal scraps, bulk	\$6.00
†Blood-meal	\$7.25
Special steam bone-meal	\$5.00 @ \$5.50

### Bone Meals (Fertilizer Grades)

Steam, ground, 3 & 50	Per ton
Steam, ground, 2 & 20	\$35.00 @ \$36.00

### Fertilizer Materials

High grade tankage, ground	Per ton
10@11% ammonia	\$ 3.85 @ 4.00
Bone tankage, unground, per ton	\$30.00 @ \$31.00
Hoof meal	4.25 @ 4.50

### Dry Rendered Tankage

Hard pressed and expeller unground	Per unit
45 to 52% protein (low test)	\$1.21
57 to 62% protein (high test)	1.21

### Gelatine and Glue Stocks

Calf trimmings (limed)	Per cwt.
Hide trimmings (limed)	\$1.00
Sinews and pizzles (green, salted)	1.00

Cattle jaws, skulls and knuckles	Per ton
Pig skin scraps and trim, per lb.	\$40.00 @ \$42.00
	7 $\frac{1}{2}$ @ 7 $\frac{3}{4}$

\*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

Round shins, heavy	Per ton
light	\$45.00 @ \$50.00
Flat shins, heavy	60.00 @ \$65.00
light	\$60.00
Blades, buttocks, shoulders & thighs	\$7.50 @ \$8.00
Hoofs, white	\$5.00 @ \$7.50
Hoofs, house run, assorted	\$7.50
Junk bones	\$1.00 @ \$2.00

### Animal Hair

Winter coil dried, per ton	\$ 80.00
Summer coil dried, per ton	32.50
Winter processed, black, lb.	nominal
Winter processed, gray, lb.	8
Cattle switches	4 @ 4 $\frac{1}{2}$

†Based on 15 units of ammonia.



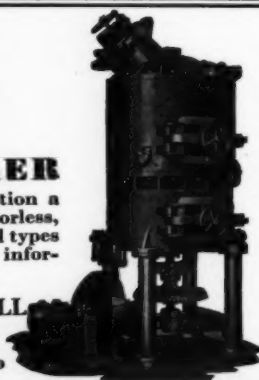
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Your  
offerings  
invited!

April 15.)  
noted in  
past week  
and the  
product  
offered  
ous orders

Unit  
Ammonia  
...\$1.30

Materials  
...\$1.50

...\$1.50

Carbide  
Per ton  
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## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 10% per unit	4.95
Unscrubbed fish scrap, dried, 11% ammonia	
10% B. P. L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10%	
B. P. L., c.i.f. spot	55.00
April shipment	55.00
Fish scrap (acidulated), 7% ammonia, 3%	
A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia	
10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	5.10

### Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works	\$40.00
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	10.10

### Dry Rendered Tankage

50/55% protein, unground	\$1.00
60% protein, unground	1.00

## MORE WASTE FATS SAVED

National collections of waste household fats during February showed an increase of 960,107 lbs., or 15 per cent, over January and reached another new high of 6,977,664 lbs. for 41.8 per cent of the national quota, it was announced recently by the salvage division of WPB.

Fifteen states increased collections by more than 25 per cent in the shortest month of the year. Arkansas topped the list with a gain of 110 per cent over January, slightly ahead of Mississippi, which jumped 90 per cent.

## FEB. MARGARINE TAX

Taxes paid on oleomargarine during February, 1943, including special taxes, totaled \$194,704.09, compared with \$96,951.37 a year earlier, according to the U. S. Bureau of Internal Revenue. Quantity of product on which tax was paid during February, 1943, totaled 240,240 lbs. of colored margarine and 53,261,500 lbs. of uncolored margarine; during February, 1942, tax was paid on 42,568 lbs. of colored margarine and on 32,237,088 lbs. of uncolored.

# Cotton Oil Futures Market Shows No Decided Change

IT WAS the same old story in the cottonseed oil market at New York during the past week. The demand continued to be very broad but supplies were lacking and no sales were consummated during the session. All bids were at the full ceiling levels. It has been reported that the buying of cottonseed oil for cooking and salads has been going on in only fair volume recently, as this type of oil must be purchased with the consumer's red stamps. Due to this regulation of buying it is expected to be quite some time before volume equals that of last month, before rationing went into effect. Some users report having heavy inventories. Manufacturers of mayonnaise have been placed within refiner's quotas and as a result are not getting enough edible oils for their immediate needs. These users are reported to have asked for larger allotments of oils but no word has come out of Washington in respect to the requests. Oil refiners are interested in what might develop here, since an increase in mayonnaise manufacturers' allotments would make for a little more active market.

**SOYBEAN OIL.**—Supplies of soybean oil are still far short of the demand and there is little trading going on in this market. Contract shipments are absorbing all the available oil. A shortage of beans is still reported. The visible bean supply in Chicago on April 5 at 1,907,000 bushels compares with 1,919,000 bushels last year.

**PEANUT OIL.**—A shortage of peanuts has curtailed the production of peanut oil. Crude oil is in light supply and prices were quoted firm. Refined oil is also reported scarce. Ceiling prices prevail on all bids.

**OLIVE OIL.**—Supplies of imported olive oil are about exhausted and there is little hope of replenished supplies. This year's crop of California oil is about sold up, with distribution well under way.

**PALM OIL.**—There continues to be practically no trading in this oil, where supplies are extremely light.

**COTTONSEED OIL.**—Southeast crude was quoted Friday at 12½¢ @ 12½¢; Valley 12½¢ and Texas, 12½¢ at common points.

Futures market transactions for the week at New York were:

### MONDAY, APRIL 12, 1943

	Range		
	Sales	High	Low
April	13.95	13.95	
June	13.95	13.95	
July	13.95	13.95	
No sales.			

### TUESDAY, APRIL 13, 1943

April	13.95	13.95
June	13.95	13.95
July	13.95	13.95
No sales.		

### WEDNESDAY, APRIL 14, 1943

April	13.95	13.95
June	13.95	13.95
July	13.95	13.95
No sales.		

### THURSDAY, APRIL 15, 1943

April	13.95	13.95
June	13.95	13.95
July	13.95	13.95
No sales.		

(See later markets on page 35.)

## OLEOMARGARINE

### F. O. B. CHICAGO

White domestic vegetable	19
White animal fat	16
Water churned pastry	17½
Milk churned pastry	18½
Vegetable type	unquoted

## VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt	12½
White deodorized, bbls., f.o.b. Chgo.	16½
Yellow, deodorized	16½
Raw soap stocks:	
Cents per lb. divd. in tankcars	
Cottonseed foots, basis 50% T.F.A.	
Midwest and West Coast	3½
East	3½
Corn foots, basis 50% T.F.A.	
Midwest	3½
East	3½
Soybean foots, basis 50% T.F.A.	
Midwest and West Coast	3½
East	3½
Soybean oil, in tanks, f.o.b. mills	11½
Corn oil, in tanks, f.o.b. mills	12½

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CLEVELAND, OHIO

# HIDES AND SKINS

**Packer hides sold up and quiet—  
Light scattered trade in country hides  
—South American market active,  
with Mexican buyers also in market.**

## Chicago

**HIDES.**—There was no opportunity for trading in the packer hide market this week. All the big packers, as well as the larger outside packers, are closely sold up to the end of March, and practically all of the WPB permits calling for packer hides are said to have been filled last week. Trading will remain at a standstill until new permits for April hides are issued. There was some expectation early that these permits might be released April 26, but the general belief at present is that new permits will not be available until about May 3.

Interest at present is centered on the meeting being held on Thursday of this week by the OPA at Washington, to which several local hide men and brokers have been invited. It was indicated that Price Schedule No. 9, covering hides and skins, would be under discussion. The general impression, however, is that only minor features involving commission and brokerage details are involved.

The New York packers are also closely sold up to the end of March on all hides and calfskins, with ceiling prices realized on all descriptions. There has been further trading in the Pacific Coast market at their ceiling of 13½¢, flat, for steers and cows, and 10¢ for bulls, f.o.b. shipping points, and that market will be cleaned up by the end of this week.

There are still some unfilled permits for small packer and country hides. The outside packers, however, moved their sharply reduced March production of hides as soon as the permits were released, couple weeks back, and there is scant opportunity of finding small packer offerings before the present permits expire on Apr. 17.

There has been a little scattered trad-

ing this week in the country hide market, consisting of a few stray cars and smaller lots of country all-weights which moved at the ceiling of 14¢ flat, untrimmed, or 15¢ flat, trimmed, f.o.b. shipping points. Country hide production during March showed a sharp decline from the high figures of the winter. Upper leather tanner buying has been confined to small packer and country stock recently and the market has been well combed by buyers.

Total federal inspected slaughter of cattle during Mar. was 922,566 head, as compared with 853,912 during Feb., and 929,008 for Mar. 1942; cattle slaughter for the first three months this year totalled 2,703,978 head, as against 2,877,180 for same three months of 1942, and 2,411,781 for the five year average. Calf slaughter during Mar. totalled 409,924 head, as against 331,166 for Feb., and 490,559 for Mar. 1942.

The final estimate of shoe production during Feb. was 37,582,787 pairs, an increase of 0.1 percent over the 37,504,234 pairs produced during Jan., but a decrease of 6.9 percent from the total of 40,389,847 made during Feb. 1942.

**FOREIGN WET SALTED HIDES.**—The South American market turned active late last week when England bought 2,900 Sansinena, 2,500 LaPlata and 2,500 LaBlanca standard heavy steers, also 500 reject light steers, at steady prices. Later, 2,000 Artigas steers, 3,400 reject steers, 6,000 reject cows and 2,000 standard cows moved at unchanged prices. Early this week, buyers in the States took 6,000 Artigas calfskins, 2,000 Nacional kips and 2,000 Montevideo cows. Mexican buyers also appeared in the market for the first time, taking an undisclosed quantity of type steers at 16½¢, type cows at 16¢, and Anglo cows at 15½¢, and were also showing interest in extremes. A pack of 5,000 Nacional standard steers moved equal to 16½¢, steady.

**CALFSKINS.**—The trading reported last week cleared packer Mar. calfskins at ceiling prices, 27¢ for heavies and

23½¢ for lights under 9½ lb., and no further business is possible until new permits are released.

City calfskins are closely sold up at 20½¢ for 8/10 lb., and 23¢ for 10/15 lb., outside cities moving at same figures; straight country calfskins are in demand at 16¢ for 10 lb. and down and 18¢ for 10/15 lb., f.o.b. shipping point. City light calf and deacons sold last week at \$1.43, selected.

**KIPSKINS.**—All packers cleared their small Mar. production of kips at maximum prices, 20¢ for 15-30 lb. natives and 17½¢ for brands, during the activity previous week and market is closely sold up.

City kipskins were also cleared earlier at 18¢ for 15-30 lb. natives, and 17¢ for brands; production was limited and outside cities sold at same levels. Country kips moved at 16¢, flat, f.o.b. shipping point.

Packer regular slunks sold at \$1.10, flat, and hairless offerings went at 55¢, flat.

**HORSEHIDES.**—Routine trading continues in horsehides at individual ceiling prices, with most dealers sold ahead. City renderers, manes and tails on, are selling at \$7.50@7.75, selected, f.o.b. nearby shipping points; trimmed renderers \$7.10@7.25, del'd Chgo.; mixed city and country lots \$6.50@6.60, Chgo.

**SHEEPSKINS.**—Packer shearing production is still at about the low point of the year; demand is active, with regular buyers naturally getting the preference. One car, an accumulation of a couple weeks, moved at ceiling, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40¢. Pickled skins move by grades at individual ceilings; market is kept cleaned up and quoted \$7.50@7.75 per doz. packer production. The market is strong on packer wool pelts and quoted \$4.00@4.15 per cwt. liveweight basis; good demand for these last heavy pelts of the season. The market is not yet established on California lamb pelts and the impression in the trade is that California lambs will generally be held this year for slaughter on the Coast, due to the recent shortage of meat in that section.

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## CHICAGO HIDE QUOTATIONS

Quotation on hides at Chicago:

PACKER HIDES			
	Week ended April 16	Prev. week	Cor. week, 1942
Hvy. nat. str.	@15 1/2	@15 1/2	@15 1/2
Hvy. Tex. str.	@14 1/2	@14 1/2	@14 1/2
Hvy. bott.	@14 1/2	@14 1/2	@14 1/2
Brnd'd str.	@14	@14	@14
Brnd'd Tex.	@15	@15	@15
Brnd'd str.	@14 1/2	@14 1/2	@14 1/2
Hvy. nat. cows	@15 1/2	@15 1/2	@15 1/2
LT. nat. cows	@15 1/2	@15 1/2	@15 1/2
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calfskins	23 1/2 @27	23 1/2 @27	23 1/2 @27
Kips, nat.	@17 1/2	@17 1/2	@17 1/2
Kips, brnd'd	@17 1/2	@17 1/2	@17 1/2
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrs.	@.55	@.55	@.55

CITY AND OUTSIDE SMALL PACKERS			
	Week ended April 16	Prev. week	Cor. week, 1942
Nat. all-wts.	@15	@15	@15 1/2
Brnd'd	@14	@14	@14 1/2
Nat. bulls	@11 1/2	@11 1/2	@12
Brnd'd bulls	@10 1/2	@10 1/2	@11
Calfskins	20 1/2 @23	20 1/2 @23	20 1/2 @23
Kips	@18	@18	@18
Kips, brnd'd	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrs.	@.55	@.55	@.55

All packer hides and all calf and kipskins quoted as trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted on flat basis.

COUNTRY HIDES			
	Week ended April 16	Prev. week	Cor. week, 1942
Hvy. steers	@14 1/2	@14	@13 1/2
Hvy. cows	@14 1/2	@14	@13 1/2
Bulls	@15	@15	@15
Extremes	@15	@15	@15
Bulls	10 @10 1/2	10 @10 1/2	9 1/2 @10 1/2
Calfskins	16 @18	16 @18	16 @18
Kipskins	@16	@16	@16
Horsehides	6.50 @7.75	6.50 @7.75	6.50 @7.75

All country hides and skins quoted on flat basis.

SHEEPSKINS			
	Week ended April 16	Prev. week	Cor. week, 1942
Plr. shearings	@2.15	@2.15	@2.25
Dry pelts	@28	@28	20 1/2 @27 1/2

## Set-Aside Order Holds

### For March 15-28 Meats

Although the set-aside order—FDO 28.1—has been suspended, its provisions still apply to the inventories of inspected packers as of March 14, and the products produced during the period from March 15 to March 28, 1942. The specified percentages of those products must be set aside, reserved and held for delivery to government agencies or authorized processors, unless a notice is received from the director that the reserved meat is released.

In this case the slaughterer or processor may dispose of the meat so released without regard to the restrictions of the order. The only product not subject to the set aside order is product turned out since March 28, or product produced prior to March 28 and released by the director.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 10, 1943, were 6,556,000 lbs.; previous week, 5,533,000 lbs.; same week last year 7,574,000 lbs.; Jan. 1 to date, 88,127,000 lbs.; corresponding period a year earlier, 87,908,000 lbs.

Shipments of hides from Chicago for week ended April 10, 1943, were 4,922,000 lbs.; previous week, 4,580,000 lbs.; same week last year, 6,757,000 lbs.; Jan. 1 to date, 66,233,000 lbs.; corresponding period a year earlier, 85,673,000 lbs.

# WEEK'S CLOSING MARKETS

## U. S. Grading for Lamb

(Continued from page 11.)

lows somewhat higher maximum prices on these sales. The higher maximums reflect the higher costs of the peddler truck operations.

A fourth change, in line with OPA's announced policy of reducing the number of records which sellers are required to keep, provides that sellers to hotels, restaurants and other purveyors of meals are no longer required to keep any different records than those required of other sellers. They are, however, asked to preserve the records which they already have kept for January, February and March, 1943.

Still another change provides for additions over the maximum prices to cover the costs of wrapping or boxing to protect the meat and specifies when and how those additions can be applied.

## EASTERN FERTILIZER MARKETS

New York, April 15, 1943.

The demand for fertilizer from all sections is very heavy, particularly the demand for Victory garden fertilizer. Shipments are being delayed and the season in the East will be late. There is still good demand for tankage, blood and cracklings but the supply is very limited and offerings are hard to obtain. The new muriate of potash schedule was announced recently with prices the same as last year.

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended April 9:

	Cattle	Calves	Sheep
Week ended April 9	449	8	8,405
Last week	357	10	7,927
Last year	1,579	122	5,946

## FRIDAY'S CLOSING

### Provisions

Trading on the provision market was spotty as a few offerings were unsold due to the fact that quota exempt buyers were hard to find. Thursday night was the first time that offerings of green backs were not all sold up. Most of the day's trading was in 4,900 lb. lots and included were S.P. skinned hams; S.P. picnics; S.P. bellies; green American bellies and green picnics.

### Cottonseed Oil

Valley crude, 12% c; Southeast, 12% @12% c; Texas, 12% c.

Quotations on New York bleachable cottonseed oil, Friday's close, were: April 13.95; June 13.95; July 13.95; no sales.

## FDA PURCHASES

## AND ANNOUNCEMENTS



**PURCHASES.**—It was announced by the FDA that on April 8 that agency purchased 450,000 lbs. Wiltshire sides; 2,393,900 lbs. frozen pork loins; 4,921,000 lbs. cured pork products; 60,000 lbs. frozen pork livers and 13,055,000 lbs. edible linseed oil.

On April 15 the same agency purchased 218,000 lbs. lard; 38,000 lbs. edible tallow; 240,000 lbs. dry sausage and 1,121,250, lbs. canned pork.

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended April 10, 1943:

	Week Apr. 10	Previous week	Same week '42
Cured meats, lbs.	35,765,000	8,420,000	24,567,000
Fresh meats, lbs.	46,437,000	29,853,000	68,663,000
Lard, lbs.	5,353,000	3,297,000	13,863,000

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# LIVESTOCK MARKETS *Weekly Review*

## Corn Belt Area Now Feeding More Cattle

**D**ESPITE the fact that there is a pronounced shortage of farm labor and that the visible amount of livestock feed is below the needs of operations, the farmers of the Corn Belt are going all-out in their production of beef, sorely needed by the various government agencies and civilian consumers, it was revealed this week in the report of cattle on feed in the Corn Belt states.

The number of cattle on feed for market in the 11 Corn Belt states on April 1 this year was about 1 per cent larger than on the same date a year earlier, according to the estimate of the U. S. Department of Agriculture. The number on feed was below that of a year earlier in all of the states east of the Missouri river except in Michigan, where the number was larger, and in Iowa, where it was unchanged. Increases in the three states west of the Missouri river, however, about offset decreases in other states.

The increase of 1 per cent on April 1 compares with the estimated 8 per cent increase in the number on feed January 1 this year. These figures would indicate either that marketings of fed cattle were larger this year than a year earlier during the three months, January through March, or that fewer cattle were put on feed in that period this year. Reports from cattle feeders as to the length of time that cattle had been on feed by April 1 showed about 73 per cent had been on feed more than three months. This was the highest percentage reported during the past five years and would indicate that fewer cattle have been put on feed during January through March this year than in the corresponding period last year.

Reports from feeders as to the months

in which they expect to market cattle on feed April 1 this year show an intended distribution by months that is little different from that reported a year ago. The placing of price ceilings on beef last May and the consequent uncertainty as to how ceilings would affect future cattle prices doubtless caused somewhat greater deviations from marketing intentions reported April 1 than can be expected in most years.

Movement of stocker and feeder cattle into the Corn Belt states during the first three months of this year continued at a high level. Shipments inspected at public stockyards were eight per cent larger than last year and the largest since 1930. Available records of direct inshipments indicate that these shipments also were larger than last year. The total of all-inshipments probably was larger than for the corresponding period in any other year. The average price per pound paid for such cattle was the highest for any similar period on record.

### Pasture Condition Good

Practically all of the Osage-Flint Hill pastures have been leased at record high prices, with very good feed prospects, according to the report of the Denver western livestock office of the U. S. Department of Agricultural Economics. The percentage of pasture under lease is the largest in 20 years of record, with some demand for pasture going unfilled.

The pastures are well supplied with moisture and stock water, with very favorable prospects for spring and summer feed. Pasture grasses have been a little slow in developing because of cool weather during March.

Present indications are that the pastures will carry a record number of cattle this season. The number of cattle carried over in both sections were of record proportion and it is expected that the in-movement will be large. Local

cattle wintered in good condition, with ample feed crops, but there was some lack of concentrates. It is expected that the in-movement of cattle will be a little later than last spring due to the delayed development of the grass and the improvement of range feed in Texas by late March rains.

### ASKS FOR HEAVIER HOGS

With more pork needed as a contribution to the war effort, Dr. E. H. Hughes, professor of animal husbandry and hog production specialist at the University of California, urges that hogs be fattened to heavier weights than those at which many of them have been marketed in recent years.

"Why market an unfinished pig at 165 lbs.," asks Prof. Hughes, "when this pig will not yield as high as a larger, better finished hog? Pigs at that weight gain rapidly and will usually sell at a higher figure if they are heavier and better finished."

### Early Lambs Develop

#### Slowly, Says U. S. D. A.

Weather and feed conditions during March were unfavorable for good development of the early lamb crop in most areas except California, the U. S. Department of Agriculture reported this week. The unfavorable weather conditions were somewhat varied as among areas, but the effect in all cases was to retard the growth of new feed. In Texas there were recurring periods of low temperatures and lack of rainfall; in the North Pacific states, unusual cold and excessive rainfall; and in the Southeastern states, occasional sharp drops in temperature and too many rainy

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days. In California, unusually favorable feed and weather conditions prevailed.

Shipments of early lambs in March out of California and Arizona were very small and few new crop lambs had reached mid-western markets from any source by April 1. The expectation that the strong demand and the higher level of prices for spring lambs will continue throughout the season is encouraging growers to hold lambs for heavier than usual weights. This tendency, combined with the rather slow development in some areas, will result in rather late movement of the crop. Present indications are that most of the California and Arizona lambs will be slaughtered in California and that the shipments of slaughter lambs to midwestern and eastern markets from these states will be quite limited.

## CASH INCOME FROM FARM MARKETINGS SHOWS GAIN

The decline in cash income from farm marketings from January to February was much smaller than usual this year, since marketings of several farm products in February were relatively heavy for this period. The total cash income from marketings in February amounted to \$1,131 million, compared with the revised estimate of \$1,261 million for January and \$833 million for February, 1942. Income from all groups of farm products was higher than in February last year but the greatest percentage increases in income, compared with a year ago, were in the returns from meat animals, poultry and eggs, oil-bearing crops and cotton.

Marketings of cattle and hogs declined much less than usual in February, the index of income from meat animals increasing from 222.5 in January to a new high level of 262.0 in February. The general level of farm marketings during the next few months is expected to continue to exceed that in the corresponding months of 1942.

## WARN OF CORN SHORTAGE

Farmers must do some heavy planting of corn this year if they are to offset the impending shortage of that grain being used for livestock feed, *Prairie Farmer* stated in a recent survey. At present, livestock takes seven bushels of corn for every five bushels produced in the nation. Corn is being utilized at the rate of 350 million bushels a month, while production during 1942 reached only 265 million bushels per month—the largest production year in history. By October 1, it is predicted that there will be less than 400 million bushels carried over from last year's crop. This is expected to last only about five weeks.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, April 15, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
<b>BARROWS AND GILTS:</b>					
Good and Choice:					
120-140 lbs. ....	\$13.25@14.25	\$13.35@14.00	.....	.....	.....
140-160 lbs. ....	14.00@14.75	13.85@14.50	.....	\$14.15@14.35	\$14.25@14.45
160-180 lbs. ....	14.50@15.00	14.35@14.85	\$14.10@14.50	14.25@14.60	14.45@14.80
180-200 lbs. ....	14.75@15.10	14.80@14.90	14.35@14.65	14.45@14.65	14.50@14.60
200-220 lbs. ....	14.90@15.15	14.80@14.90	14.50@14.75	14.55@14.65	14.50@14.60
220-240 lbs. ....	14.90@15.15	14.80@14.90	14.50@14.75	14.55@14.65	14.50@14.60
240-270 lbs. ....	14.90@15.15	14.80@14.90	14.50@14.75	14.55@14.65	14.50@14.60
270-300 lbs. ....	14.90@15.15	14.80@14.90	14.50@14.75	14.55@14.65	14.50@14.60
300-330 lbs. ....	14.90@15.15	14.80@14.90	14.50@14.75	14.55@14.65	14.50@14.60
330-360 lbs. ....	14.85@15.10	14.75@14.85	14.50@14.60	14.55@14.65	14.50@14.60
360-400 lbs. ....	14.85@15.10	14.75@14.85	14.50@14.60	14.55@14.65	14.50@14.60
Medium:					
100-220 lbs. ....	14.25@14.85	14.00@14.75	13.50@14.50	14.15@14.50	14.35@14.60
<b>BOWS:</b>					
Good and Choice:					
270-300 lbs. ....	14.85@15.00	14.65@14.75	14.40@14.50	14.25@14.35	14.40 only
300-330 lbs. ....	14.85@15.00	14.65@14.75	14.40@14.50	14.25@14.35	14.40 only
330-360 lbs. ....	14.85@15.00	14.65@14.75	14.40@14.50	14.25@14.35	14.40 only
360-400 lbs. ....	14.80@14.95	14.50@14.65	14.40@14.50	14.15@14.25	14.40 only
Good:					
400-450 lbs. ....	14.75@14.90	14.45@14.60	14.40@14.50	14.15@14.25	14.40 only
450-550 lbs. ....	14.65@14.85	14.40@14.55	14.40@14.45	14.00@14.15	14.40 only
Medium:					
250-550 lbs. ....	14.25@14.65	14.10@14.50	13.75@14.25	13.90@14.25	14.10@14.35
<b>Slaughter Cattle, Vealers and Calves:</b>					
<b>STEERS, Choice:</b>					
700-900 lbs. ....	16.25@17.00	16.00@16.75	15.50@16.50	15.50@16.50	15.75@17.00
900-1100 lbs. ....	16.75@17.50	16.50@17.25	15.75@16.85	15.50@16.75	16.00@17.25
1100-1300 lbs. ....	17.00@17.60	16.50@17.00	15.75@17.00	15.75@17.00	16.00@17.35
1300-1500 lbs. ....	17.00@17.75	16.50@17.00	15.75@17.00	15.75@17.00	16.00@17.35
<b>STEERS, Good:</b>					
700-900 lbs. ....	15.25@16.25	15.00@16.50	14.25@15.50	14.00@15.50	15.00@16.00
900-1100 lbs. ....	15.25@16.75	15.00@16.50	14.50@15.75	14.25@15.75	15.00@16.00
1100-1300 lbs. ....	15.50@17.00	15.25@16.50	14.50@15.75	14.50@15.75	15.00@16.00
1300-1500 lbs. ....	15.75@17.00	15.25@16.50	14.50@15.75	14.75@15.75	15.00@16.00
<b>STEERS, Medium:</b>					
700-1100 lbs. ....	13.00@15.00	13.25@15.00	12.75@14.50	12.75@14.50	13.25@15.00
1100-1300 lbs. ....	13.00@15.50	13.25@15.25	13.00@14.50	13.00@14.50	13.25@15.00
<b>STEERS, Common:</b>					
700-1100 lbs. ....	12.00@13.00	12.00@13.25	11.25@13.00	11.00@13.00	12.00@13.25
<b>HEIFERS, Choice:</b>					
600-800 lbs. ....	15.75@16.75	15.75@16.25	15.25@16.25	15.00@16.25	15.00@15.75
800-1000 lbs. ....	16.00@17.00	15.75@16.25	15.50@16.50	15.25@16.25	15.00@15.75
<b>HEIFERS, Good:</b>					
600-800 lbs. ....	14.75@15.75	14.25@15.75	13.50@15.25	13.25@15.25	13.75@15.00
800-1000 lbs. ....	15.00@16.00	14.25@15.75	13.50@15.50	13.50@15.25	13.75@15.00
<b>HEIFERS, Medium:</b>					
500-900 lbs. ....	12.25@15.00	12.25@14.25	11.25@13.50	11.25@13.50	12.25@13.75
<b>HEIFERS, Common:</b>					
500-900 lbs. ....	11.00@12.25	11.00@12.25	10.25@11.25	10.25@11.25	10.75@12.25
<b>COWS, All Weights:</b>					
Good .....	13.50@14.75	13.50@14.50	12.25@13.50	12.50@13.25	12.00@13.50
Medium .....	11.25@13.50	11.50@13.50	10.75@12.25	11.25@12.50	10.50@12.00
Cutter and common .....	8.50@11.25	9.50@11.50	8.25@10.75	8.50@11.25	8.25@10.50
Canner .....	7.00@ 8.50	8.00@ 9.50	7.00@ 8.25	8.50@ 8.50	6.75@ 8.25
<b>BULLS (Ylgs. Excl.), All Weights:</b>					
Beef, good .....	13.75@14.50	13.50@13.85	13.75@14.25	13.00@13.50	12.25@13.50
Sausage, good .....	13.50@14.25	13.00@13.50	13.75@14.15	12.75@13.50	12.00@13.00
Sausage, medium .....	11.00@13.50	12.00@13.00	11.75@13.75	11.25@12.75	11.00@12.00
Sausage, cutter & com. ....	10.00@11.00	10.00@12.00	10.00@12.00	9.75@11.50	9.25@11.00
<b>VEALERS, All Weights:</b>					
Good and choice .....	13.50@16.00	13.75@15.00	12.50@14.50	13.00@14.50	13.00@15.50
Common and medium .....	9.00@13.50	11.50@13.75	9.00@12.50	9.00@13.00	9.00@13.00
Cull .....	7.00@ 9.00	7.00@11.50	7.50@ 9.00	7.50@ 9.00	7.00@ 9.00
<b>CALVES, 500 lbs. down:</b>					
Good and choice .....	11.50@13.50	12.50@14.50	12.00@13.50	11.00@13.50	.....
Common and medium .....	10.00@11.50	10.00@12.50	9.00@12.00	9.00@11.00	.....
Cull .....	9.00@10.00	8.00@10.00	7.50@ 9.00	7.50@ 9.00	.....

### Slaughter Lambs and Sheep:

<b>LAMBS:</b>					
Good and Choice:					
.....	15.60@16.15	15.75@16.75	15.50@15.90	15.35@15.75	15.50@15.90
Medium and good:	13.85@15.50	14.00@15.50	14.50@15.25	14.25@15.25	13.00@15.00
Common .....	12.50@13.75	10.50@13.75	12.25@14.25	11.50@14.00	11.50@12.75
<b>LAMBS (Shorn):</b>					
Good and choice:					
.....	14.75@15.35	14.75@15.25	14.50@15.00	14.35@15.00	.....
Medium and good:	.....	13.25@14.50	.....	13.25@14.25	.....
<b>EWES:</b>					
Good and choice:					
.....	8.00@ 9.50	7.50@ 9.00	8.25@ 9.00	8.25@ 9.10	8.50@ 9.35
Common and medium:	6.75@ 7.85	6.25@ 7.50	6.50@ 8.00	6.50@ 8.25	7.00@ 8.25

\*Quotations on woolled stock based on animals of current seasonal market weights and wool growth, those on shorn stock on animals with No. 1 and No. 2 pelts.

\*Quotations on slaughter lambs of good choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

## PACIFIC COAST LIVESTOCK

Receipts for five days ended April 9:

	Cattle	Calves	Hogs	Sheep
Los Angeles .....	3,300	675	2,225	300
San Francisco .....	240	58	1,542	530
Portland .....	1,025	130	2,880	1,270

## CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were: 13,352 cattle, 2,241 calves, 31,708 hogs and 12,835 sheep.

Watch Classified page for good men.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 10, 1943, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 261 hogs; Swift & Company, 701 hogs; Wilson & Co., 502 hogs; Western Packing Co., Inc., 500 hogs; Agar Packing Co., 5,706 hogs; Shippers, 4,995 hogs; Others, 29,965 hogs.

Total: 20,058 cattle; 2,918 calves; 36,610 hogs; 28,339 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,211	79	2,314	6,044
Cudahy Pkg. Co.	2,062	206	1,758	5,110
Swift & Company	1,653	230	2,763	5,348
Wilson & Co.	1,776	191	1,399	3,129
Meyer Korabum	978	16	...	...
Others	7,127	17	2,004	11,921
Total	16,837	739	10,328	31,552

### OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	6,969	5,142	13,842
Cudahy Pkg. Co.	3,960	3,071	7,946
Swift & Company	5,323	2,780	6,342
Wilson & Co.	1,868	3,032	3,089
Others	...	11,536	...

Cattle and calves: Eagle Pkg. Co., 26; Greater Omaha Pkg. Co., 87; Kroger Pkg. Co., 1,010; Geo. Hoffman Pkg. Co., 53; Omaha Pkg. Co., 193; John Roth, 104; So. Omaha Pkg. Co., 465; Superb Pkg. Co., 322; Lincoln Pkg. Co., 277; American Pkg. Co., 23.

Total: 20,812 cattle and calves; 26,161 hogs and 31,119 sheep.

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,186	857	6,675	1,962
Swift & Company	2,167	1,438	4,710	2,113
Hunter Pkg. Co.	1,043	...	9,837	616
Hell Pkg. Co.	...	1,119	907	...
Laclede Pkg. Co.	...	2,405	...	...
Sieloff Pkg. Co.	...	208	...	...
Others	1,655	117	3,481	385
Shippers	3,616	1,724	20,828	...
Total	10,667	4,136	50,170	5,076

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,507	32	5,805	3,360
Armour and Company	3,767	12	3,965	3,112
Swift & Company	2,453	19	3,986	2,080
Others	240	13	...	...
Shippers	5,269	...	10,625	274
Total	15,236	76	24,381	8,826

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,316	218	5,485	13,654
Armour and Company	2,686	244	4,202	5,901
Others	2,062	18	1,319	2,885
Total	7,064	480	11,006	22,440

Not including 1,787 hogs bought direct.

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,653	9	5,542	1,494
Wilson & Co.	1,510	116	5,352	1,068
Others	178	5	638	...
Total	3,341	130	11,532	2,592

Not including 374 cattle and 1,755 hogs bought direct.

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,593	121	7,806	6,347
Dunn & Ostertag	92	...	...	...
Fred W. Dold	52	...	277	...
Sunflower Pkg. Co.	17	...	151	...
Excel Pkg. Co.	450	...	...	...
Others	2,858	...	714	63
Total	4,557	121	9,025	6,410

Not including 26 cattle and 1,718 hogs bought direct.

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,062	57	2,944	6,384
Swift & Company	848	117	3,257	6,750
Blue Bonnett Pkg. Co.	194	7	348	...
City Packing Co.	225	3	482	...
H. Rosenthal	3	...	7	...
Total	2,272	184	7,068	13,134

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,011	2,005	12,691	2,463
Cudahy Pkg. Co.	401	1,748	...	958
Dakota Pkg. Co.	1,051	139	...	...
Rifkin Pkg. Co.	594	29	...	...
Swift & Company	3,432	2,330	18,348	2,780
Others	6,128	2,359	...	...
Total	13,077	8,611	31,039	6,201

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,334	...	4,106	9,984
Swift & Company	1,974	37	4,056	7,402
Cudahy Pkg. Co.	637	17	2,522	1,993
Others	1,391	40	1,421	236
Total	5,336	94	12,105	19,615

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	27	...	160
E. Kahn's Sons Co.	147	351	5,789	385
Lohrey Packing Co.	3	...	268	...
H. H. Meyer Pkg. Co.	14	...	3,511	...
J. Schlachter	8	133	...	...
J. & F. Schroth P. Co.	2	...	3,534	...
J. F. Stegner Co.	147	337	...	...
Others	851	607	889	43
Shippers	173	104	2,573	...
Total	1,345	1,619	16,544	588

Not including 1,433 cattle, 172 calves, 2,739 hogs and 100 sheep bought direct.

### TOTAL PACKERS' PURCHASES

	Week ended April 10	Prev. week	Cor. week, 1942
Cattle	123,254	123,896	126,159
Hogs	257,683	282,439	246,175
Sheep	176,480	177,806	199,703

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., April 15—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, trading was largely 75@80c lower than a week ago.

Hogs, good to choice:	
160-180 lb.	\$13.40@14.40
180-200 lb.	14.10@14.60
200-330 lb.	14.35@14.70
330-360 lb.	14.25@14.50

Sows:	
270-360 lb.	\$14.00@14.30
360-400 lb.	13.90@14.20
400-550 lb.	13.85@14.10

Receipts of hogs at Corn Belt markets for the week ended April 15:

	This week	Last week
Friday, April 9	26,400	30,500
Saturday, April 10	27,900	32,200
Monday, April 12	32,500	36,400
Tuesday, April 13	36,600	17,400
Wednesday, April 14	26,000	13,100
Thursday, April 15	16,300	20,200

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, April 12, 1943, as reported by the Food Distribution Administration:

### CATTLE:

Steers, medium to good	\$ nominal
Cows, medium to good	13.00@14.00
Cows, cutter to good	10.50@12.50
Cows, canners	9.00@10.25
Bulls, good	14.50@15.00
Bulls, medium	13.25@14.50
Bulls, cutter to common	11.50@13.00

### CALVES:

Veslers, good and choice	\$16.50@18.50
--------------------------	---------------

### HOGS:

Hogs, good and choice	\$15.95
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### LAMBS:

Lambs, good	nominal
-------------	---------

Receipts of salable livestock at Jersey City market for week ended April 10, 1943:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	566	74	24	...
Total with directs	5,269	7,469	18,057	29,477
Previous week:				
Salable receipts	610	621	30	2,751
Total, with directs	5,437	9,444	15,322	38,779

\*Including hogs at 31st street.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., April 9	1,156	852	13,296	3,341
Sat., April 10	31	37	8,456	4,372
Mon., April 12	11,094	755	22,117	11,542
Tues., April 13	6,675	1,302	22,600	6,512
Wed., April 14	7,818	802	13,200	2,964
Thurs., April 15	4,000	500	12,000	9,000

\*Week so far... 30,187 3,650 71,077 28,884  
Week ago... 33,129 4,432 54,390 34,808  
Year ago... 34,314 4,379 58,006 40,865  
Two years ago... 35,946 4,860 71,500 49,846  
\*Including 72 cattle, 233 calves, 28,184 hogs and 7,007 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., April 9	1,041	85	1,951	971
Sat., April 10	302	...	196	1,271
Mon., April 12	3,887	142	1,718	2,232
Tues., April 13	2,972	144	1,021	1,006
Wed., April 14	3,661	77	748	260
Thurs., April 15	3,000	200	1,500	200

Week's total... 13,220 563 4,967 5,200  
Prev. week... 13,354 636 4,415 4,664  
Year ago... 8,858 187 2,576 13,675  
Two years ago... 7,312 160 1,874 7,961

### APRIL AND YEAR RECEIPTS

	1943	1942	1941	1940
Cattle	72,024	79,970	88,226	88,191
Calves	9,838	11,054	30,701	30,701
Hogs	180,105	160,557	1,621,288	1,515,061
Sheep	88,412	121,955	600,180	720,560

\*All receipts include directs.

### HOG RECEIPTS, WEIGHTS AND PRICE

	No. Rec'd	Wt. lbs.	Price—Top	Price—Av.
*Week ended April 10	73,900	266	\$13.90	\$13.70
Previous week	92,413	259	16.19	15.19
1942	76,996	257	14.55	14.22
1941	83,899	256	9.10	8.45
1940	99,915	251	5.50	5.11
1939	65,316	251	7.45	7.10
1938	59,396	251	8.90	8.51
Av. 1938-1942	77,100	253	\$8.10	\$8.70

\*Receipts and average weight for week ending April 10, 1943, estimated.

### WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended April 10	\$15.75	\$15.70	\$9.25	\$16.13
Previous week	15.75	15.80	9.15	16.19
1942	13.10	14.25	6.85	12.17
1941	10.95	8.65	6.50	8.80
1940	9.30	5.15	4.90	19.45
1939	10.35	7.10	5.50	16.15
1938	8.55	8.35	4.75	8.30
Av. 1938-1942	\$10.45	\$8.70	\$5.70	\$10.40

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, April 15:

	Week ended April 15	Prev. week
Packers' purchases	45,069	34,365
Shippers' purchases	6,967	5,840
Total	42,086	40,195

## RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended April 10:

	Cattle	Hogs	Sheep
At 29 markets:			
Week ended April 10	225,000	390,000	270,000
Previous week	234,000	438,000	270,000
1942	218,000	396,000	200,000
1941	173,000	342,000	200,000
1940	165,000	440,000	200,000

At 11 markets:

	Cattle	Hogs	Sheep
Week ended April 10	...	...	...
Previous week	...	...	...
1942	...	...	...
1941	...	...	...
1940	...	...	...

At 7 markets:

	Cattle	Hogs	Sheep
Week ended April 10	167,000	204,000	192,000
Previous week	172,000	300,000	204,000
1942	158,000	283,000	200,000
1941	118,000	247,000	167,000
1940	117,000	317,000	174,000

Invest in Victory! Buy United States War Bonds and Stamps.

The National Provisioner—April 17, 1943



Chicago Union  
live periods.

Hogs Sheep

2,224 2,291

8,450 4,371

2,217 11,542

3,600 6,510

3,300 2,941

2,000 2,000

1,077 29,821

4,330 34,300

8,006 29,800

1,500 29,800

184 hogs and

Hogs Sheep

1,861 920

1,396 1,270

1,718 2,320

1,021 1,400

748 26

1,500 2,000

4,997 3,300

4,415 9,860

2,570 15,670

1,874 7,900

PTS

Year

1942

26 290,181

03 60,122

98 1,515,001

99 735,390

PRICES

Prices

Top Av.

15.90 15.50

16.10 15.80

14.50 14.25

9.10 8.50

5.50 5.10

7.45 7.10

8.85 8.35

\$9.10 \$8.70

week ending

LIVESTOCK

Sheep Lamb

9.25 10.10

9.15 10.10

6.85 12.15

6.50 10.90

4.90 10.45

5.50 10.15

4.75 8.30

\$5.70 \$10.40

ES

Apr. 10

Apr. 15

Apr. 20

Apr. 25

Apr. 30

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVIDER show the number of livestock slaughtered at 15 centers for the week ending April 10, 1943:

### CATTLE

	Week ended April 10	Prev. week	Cor. week, 1942
Chicago <sup>1</sup>	20,058	20,684	22,987
Kansas City	13,256	14,004	16,484
Omaha <sup>2</sup>	19,213	20,706	18,832
East St. Louis	8,224	8,704	11,619
St. Joseph	6,107	6,096	5,575
Sioxt City	10,660	11,216	8,506
Wichita <sup>3</sup>	4,704	5,776	5,832
Philadelphia	1,681	1,647	1,977
Indianapolis	1,228	1,212	2,300
New York & Jersey City	7,475	7,562	8,162
Oklahoma City <sup>4</sup>	3,845	4,493	4,360
Cincinnati	2,554	2,478	2,348
Denver	4,563	4,063	4,983
St. Paul	10,742	11,953	18,252
Milwaukee	2,522	2,467	3,323
Total	116,782	121,211	136,540

<sup>1</sup>Cattle and calves.

### HOGS

	Week ended April 10	Prev. week	Cor. week, 1942
Chicago	82,404	103,135	90,278
Kansas City	33,271	32,615	40,752
Omaha	37,782	32,615	30,929
East St. Louis	58,114	68,004	70,529
St. Joseph	12,138	13,131	16,120
Sioxt City	18,540	28,591	16,589
Wichita	10,743	11,251	8,066
Philadelphia	13,809	11,988	15,777
Indianapolis	17,854	13,025	22,056
New York & Jersey City	44,338	40,802	33,284
Oklahoma City	13,287	14,550	9,417
Cincinnati	14,651	13,471	15,748
Denver	12,117	7,682	9,788
St. Paul	31,639	42,070	31,786
Milwaukee	8,908	7,911	9,627
Total	400,185	455,841	430,646

<sup>1</sup>Includes National Stockyards, East St. Louis, Ill., and St. Louis, Mo.

### SHEEP

	Week ended April 10	Prev. week	Cor. week, 1942
Chicago <sup>1</sup>	28,339	20,186	42,393
Kansas City	22,443	22,249	27,680
Omaha	32,575	35,481	34,171
East St. Louis	7,162	10,755	11,901
St. Joseph	19,853	18,081	22,767
Sioxt City	11,246	10,272	10,749
Wichita	6,410	5,331	4,935
Philadelphia	2,956	3,316	1,971
Indianapolis	351	615	1,130
New York & Jersey City	30,925	41,034	45,065
Oklahoma City	2,592	2,010	1,528
Cincinnati	594	656	707
Denver	11,537	6,370	7,132
St. Paul	6,201	11,233	6,666
Milwaukee	1,081	1,571	1,178
Total	190,067	189,500	219,403

<sup>1</sup>Not including directs.

## SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during March, 1943, by stations:

	Cattle	Calves	Hogs	Sheep
Chicago <sup>1</sup>	104,621	22,395	443,937	188,874
Denver	19,504	1,111	52,126	43,711
Kansas City	64,732	11,209	151,244	92,160
New York area <sup>2</sup>	35,145	51,813	194,872	181,860
Omaha	87,227	1,608	223,794	148,312
St. Louis <sup>3</sup>	40,744	17,053	283,922	38,884
St. Joseph	49,451	364	146,180	57,411
So. St. Paul <sup>4</sup>	50,638	34,455	283,464	51,126
All other stations	470,504	269,856	2,881,623	692,740
Total—March	922,566	409,924	4,661,162	1,495,078
Total—February	853,912	331,166	4,335,306	1,498,703

S-r. av. March

1089-42 790,905 471,753 3,571,848 1,448,668

<sup>1</sup>Includes Elburn, Ill. <sup>2</sup>Includes Jersey City and Newark, New Jersey. <sup>3</sup>Includes National Stock Yards and East St. Louis, Ill. <sup>4</sup>Includes Newport and St. Paul, Minnesota.

## ARGENTINE HIDE EXPORTS

Shipments of hides and skins from Argentina during January, 1943, were 28.8 per cent lower in volume than shipments during the corresponding month of 1942.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

### WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcasses			
Week ending April 10, 1943	5,375	2,049	1,546
Week previous	6,450	1,022	1,396
Same week year ago	8,219	1,943	2,539
COWS, carcasses			
Week ending April 10, 1943	1,555	990	1,680
Week previous	2,084	1,000	1,609
Same week year ago	306	1,389	2,352
BULLS, carcasses			
Week ending April 10, 1943	95	21	50
Week previous	23	3	50
Same week year ago	300	753	158
VEAL, carcasses			
Week ending April 10, 1943	7,154	881	480
Week previous	12,274	265	45
Same week year ago	9,081	1,082	455
LAMB, carcasses			
Week ending April 10, 1943	34,825	14,457	17,801
Week previous	23,615	6,796	10,671
Same week year ago	47,893	14,312	18,705
MUTTON, carcasses			
Week ending April 10, 1943	1,435	190	915
Week previous	1,293	310	501
Same week year ago	887	157	182
PORK CUTS, lbs.			
Week ending April 10, 1943	1,339,443	350,633	217,781
Week previous	800,334	302,361	135,621
Same week year ago	1,890,155	260,414	215,109
BEEF CUTS, lbs.			
Week ending April 10, 1943	42,052		
Week previous	32,532		
Same week year ago	159,067		

### LOCAL SLAUGHTERS

CATTLE, head	Week ending April 10, 1943	7,461	1,031
	Week previous	7,559	1,647
	Same week year ago	8,162	1,977
CALVES, head	Week ending April 10, 1943	8,728	3,092
	Week previous	11,265	2,942
	Same week year ago	12,215	2,331
HOGS, head	Week ending April 10, 1943	44,087	13,899
	Week previous	40,683	11,988
	Same week year ago	33,284	15,777
SHEEP, head	Week ending April 10, 1943	36,925	2,956
	Week previous	41,034	3,316
	Same week year ago	45,095	1,671

Country dressed product at New York totaled 6,929 veal, 29 hogs and 406 lambs. Previous week 11,243 veal, 113 hogs and 504 lambs in addition to that shown above.

## CANADIAN LIVESTOCK PRICES

### GOOD STEERS

	Week ended April 8	Last week	Same week 1942
Toronto	\$11.79	\$11.84	\$ 9.95
Montreal	12.35	12.40	10.10
Winnipeg	11.25	11.00	9.81
Calgary	11.65	11.65	9.75
Edmonton	11.35	11.35	9.50
Prince Albert	10.25	10.00	9.25
Moose Jaw	10.55	10.50	9.00
Saskatoon	10.50	10.40	8.00
Regina	10.50	10.50	8.75
Vancouver	12.25	12.25	9.75

### HOG CARCASSES B1\*

Toronto	\$16.68	\$16.81	\$15.17
Montreal	17.00	17.05	15.30
Winnipeg	15.86	16.16	14.00
Calgary	15.75	15.90	13.75
Edmonton	15.75	15.85	13.80
Prince Albert	15.50	16.00	13.75
Saskatoon	15.70	15.90	13.75
Saskatoon	15.90	15.90	13.75
Regina	15.50	15.90	13.75
Vancouver	16.85	16.90	14.75

\*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

### VEAL CALVES

Toronto	\$16.20	\$16.13	\$14.46
Montreal	14.40	14.10	12.60
Winnipeg	14.12	14.10	11.50
Calgary	12.50	12.50	10.75
Edmonton	12.50	12.50	10.50
Prince Albert	12.50	12.50	10.15
Moose Jaw	11.75	13.00	10.50
Saskatoon	12.25	12.60	11.00
Regina	12.25	12.50	11.50
Vancouver			11.00

### GOOD LAMBS

Toronto	\$16.19	\$16.17	\$12.74
Montreal			7.60
Winnipeg	14.12	14.10	11.50
Calgary	13.25	13.25	11.00
Edmonton	12.75	13.00	10.50
Prince Albert	13.00	12.50	
Moose Jaw	12.00	13.00	
Saskatoon	12.50	12.00	10.90
Regina	13.00	13.00	10.35
Vancouver			

## WEEKLY INSPECTED KILL

Slaughter of all classes of meat animals under federal inspection during the week ending April 9 showed moderate to sharp declines. Hog slaughter at the 27 centers was 90,000 smaller than the previous week, partly due to the fact that packer buyers and producers of hogs were at odds over live hog prices. Compared with a year ago all classes of livestock slaughtered showed sizable declines.

	Cattle	Calves	Hogs	Sheep
New York area <sup>1</sup>	7,475	8,718	44,338	36,925
Phila. & Balt.	2,925	1,022	27,509	1,058
Ohio-Indiana group <sup>2</sup>	6,742	3,001	43,308	4,507
Chicago <sup>3</sup>	21,487	4,247	82,404	39,715
St. Louis area <sup>4</sup>	8,224	4,705	58,114	7,162
Kansas City	13,256	2,039	33,271	22,443
Southwest group <sup>5</sup>	16,452	1,008	54,141	39,772
Omaha	19,213	207	37,782	32,575
Sioxt City	10,660	57	18,540	11,246
St. Paul-Wis. group <sup>6</sup>	17,920	29,433	97,585	10,300
Interior Iowa & So. Minn. <sup>7</sup>	14,050	4,006	125,708	30,630

Total 138,404 58,444 622,790 236,333  
Total prev. week 146,330 66,522 712,861 262,836  
Total last year 160,017 78,653 675,398 281,636

<sup>1</sup>Includes New York City, Newark, and Jersey City. <sup>2</sup>Includes Cincinnati and Cleveland, Ohio and Indianapolis, Ind. <sup>3</sup>Includes Elburn, Ill. <sup>4</sup>Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. <sup>5</sup>Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. <sup>6</sup>Includes St. Paul, So. St. Paul, and Newport, Minn., and Madison and Milwaukee, Wis. <sup>7</sup>Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during 1942: cattle 72%, calves 70%, hogs 74%, sheep and lambs 80%.

# CLASSIFIED ADVERTISEMENTS

Undisplayed set solid. Minimum 20 words \$3.00, additional words 15c each. "Positive Wanted", special rate: minimum 20 words or less, additional words 10c each. Count words or less number as four words. Headline 75c extra. Long advertisements 75c per line. Displayed: \$7.50 per inch. 10% discount for 3 or more insertions.

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## Men Wanted

MAN WITH practical knowledge of beef packing, including labor, management, government reports, thorough and practical knowledge refrigeration and dry rendering. Some knowledge of electricity desired. For small to medium packing house. Permanent position, fine salary, established business. Answers positively confidential. State age, experience, salary expected. Write E. Pike, 3631 Sheffield, Chicago, Ill.

MEAT CANNING foreman. Experienced. Also assistant foreman. Opportunity for advancement. W-290, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

**Wanted—Smoke House Foreman**  
Thoroughly experienced draft exempt man to take complete charge of Smoked Meat Department of Progressive Midwest Packer. Good opportunity for the right man. Recite fully your past experience. Replies will be considered confidential. W-301, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WORKING FOREMAN for cattle killing floor. Good chance for advancement in near future. Also foreman for beef cooler; handle shipping, etc. W-300, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED—Salesmen and brokers by old established firm. Must have following among meat packers and sausage makers. Many territories now open. Chance to become field managers. Excellent opportunity. Address W-311, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

FOREMAN—capable of taking full charge of New York frankfurter factory. State age, experience, etc. W-313, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

PLANT FOREMAN—with experience in meat packing and packaging of meats in glass. The Smithfield Ham & Products Co., Inc., Smithfield, Virginia.

MEAT CANNING foreman. Must be experienced, understand retorts and be able to handle labor. W-292, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

SALESMAN calling on sausage manufacturers to carry complete line of seasonings, binders, cures, and other fast-selling items. Commission highest. All territories open. Write confidential. W-312, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Equipment for Sale

ADELMAN'S HAM Boilers—used, square, 12/13 lbs. cooked weight. Also Ham Foot Press, perfect condition, very reasonable. W-309, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

## Plants Wanted

### SMALL PACKERS BIG MONEY OPPORTUNITY

World like to buy or lease small packing plant. BAI preferred. Indiana, Ohio, Michigan, New York or Texas. And offer big opportunity to present management to continue management if desired. Also could retain present employees. We have large sale meat in package and container form. We have machinery for same. This is an opportunity to secure good returns from plant and big salary without financial responsibilities. Answers positively confidential. Reference Bankers Commercial Corp., Chicago, Ill. Address answers to E. D. Patterson, 1532 Indiana Ave., Chicago, Ill.

RENDERING PLANT wanted in Iowa, Wisconsin, Illinois or Minnesota. Reply to Box W-308, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Equipment Wanted

WANTED new or good condition: 50 Ham Boilers, 8/10/12 lbs.; Hog Stomach Washer; Revolving Oven, late model. W-314, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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## Equipment for Sale

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### FOR SALE

BUFFALO CHOPPER, No. 388, 175 lb. capacity, 15 H.P. A.C. motor, direct connected, good condition, \$700.00; 200 lb. Stuffer, \$250.00; Lard Roll Slicing Machine with 1 H.P. motor, good condition, \$300.00. Peters Sausage Co., 5454 W. Vernor Hwy., Detroit, Michigan.

### FOR SALE

500 ton Cracking Press, top discharge.  
500 ton Cracking Press, with Ejecting Cylinders.  
1,200 ton Cracking Press, with Ejecting Cylinders.  
Beef Casing Cleaner—Motor Drive.  
Duplex Steam Pumps—6x5x6, 10x8x10.  
Keating Equipment Co., 30 Church St., N. Y. C.

X L ICE MACHINE, 6x6 self-contained unit valves, gauges included. Perfect condition. Schmidt Packing Co., Niles, Michigan.

FOR SALE: Anco Hog Dehaler; capacity 60 to 80 hogs per hour with 10 H.P. motor and conveyor; in good working condition and ready for shipment. Located in northeastern Ohio. W-310, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

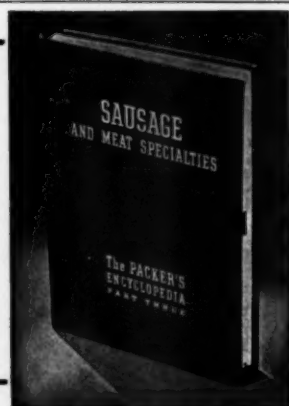
## Position Wanted

BRANCH HOUSE manager, 20 years' experience, draft-exempt, thorough and practical knowledge in merchandising all packinghouse products, all produce items, also in the smoking of all smoked meat items. Available May first. W-306, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

MEAT CANNING superintendent. Many years' experience. Can take charge and handle your canning problems successfully. Box 307, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

SAUSAGE MAKER—10 years' experience in all kinds of smoked, cooked and fresh sausage and loaf goods seeks immediate connection with reliable company. W-315, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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17, 1943



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